

CTH Level 3 Diploma in Professional Cookery							
QAN: 601/8363/9							
For the Diploma, students must achieve: <ul style="list-style-type: none"> All 5 mandatory units, providing a combined 25 credits 5 units from the optional group, providing a combined 50 credits I.e. a total of 75 credits, all at level 3							
Credit Value (CV): 75							
Guided Learning Hours (GLH) for Qualification: 630				Total Qualification Time (TQT) for Qualification: 750			
Mandatory Units							
Unit Code	Unit Title	L	CV	GLH	TQT	URN	Assessment Method
PCVSS	Techniques and skills in preparation, cooking and finishing vegetables, sauces and soups	3	5	42	50	M/508/0673	Practical
PCPMG	Techniques and skills in preparation, cooking and finishing poultry, meat and game	3	5	42	50	T/508/0674	Practical
PCFFS	Techniques and skills in preparation, cooking and finishing fish and shellfish	3	5	42	50	A/508/0675	Practical
PCCHD	Techniques and skills in producing frozen, cold and hot desserts	3	5	42	50	F/508/0676	Practical
PCBBP	Techniques and skills in baking and baked products	3	5	42	50	J/508/0677	Practical
Optional Group (choose 5 from 10)							
PCSS	Food safety practices in the preparation, service and storage of food	3	10	84	100	L/508/0678	Assignment
PCKO	Kitchen organisation	3	10	84	100	R/508/0679	Assignment
PCFP	High volume food production	3	10	84	100	J/508/0680	Assignment
PCPD	Food product development	3	10	84	100	L/508/0681	Practical or Assignment
PCNH	Nutrition and producing healthier dishes	3	10	84	100	D/508/0684	Practical
PCFG	Producing farinaceous goods	3	10	84	100	Y/508/0683	Practical
PCVC	Vegetarian cookery	3	10	84	100	H/508/0685	Practical
PCEC	Ethnic cookery	3	10	84	100	K/508/0686	Practical
PCIC	International cookery	3	10	84	100	T/508/0686	Practical
PCSPS	Supervising the professional kitchen	3	10	84	100	T/615/5318	Assignment
Diploma Total (5 mandatory plus 5 optional units)			75	630	750		