

CTH Level 4 Diploma in Professional Culinary Arts						
QAN: 601/3471/9						
Students must achieve: <ul style="list-style-type: none"> All 12 mandatory units, providing a combined 96 credits, all at level 4 						
Credit Value (CV): 96						
Guided Learning Hours (GLH) for Qualification: 900				Total Qualification Time (TQT) for Qualification: 960		
Unit Code	Unit Title	L	CV	GLH	URN	Assessment Method
PCAFD	Prepare, cook and finish farinaceous dishes	4	8	72	R/506/4319	Practical exam
PCAHD	Prepare, cook and finish hors d'oeuvres, cocktails and canapés	4	8	72	R/506/4353	Practical exam
PCAFSF	Prepare, cook and finish fish and shell fish	4	8	72	L/506/4321	Practical exam
PCAMPG	Prepare, cook and finish meat, poultry and game	4	8	72	D/506/4100	Practical exam
PCAPDC	Prepare, cook and finish pastries, desserts and confectionery	4	8	72	J/506/4110	Practical exam
PCAS	Prepare, cook and finish soups	4	8	72	L/506/4111	Practical exam
PCASSD	Prepare, cook and finish stocks, sauces and dressings	4	8	72	Y/506/4371	Practical exam
PCATD	Prepare, cook and finish terrine dishes	4	8	72	H/506/4373	Practical exam
PCAVS	Prepare, cook and finish vegetables and salads	4	8	72	K/506/4374	Practical exam
PCAYP	Prepare, cook and finish yeast products	4	8	72	R/506/4370	Practical exam
PCAMP	Menu planning	4	8	72	T/506/4376	Coursework
PCAPKS	Professional kitchen skills	4	8	72	T/506/4488	Practical exam
Diploma Total (12 units)			96	900		