



# Approval Requirements for Professional Cookery and Pastry Qualifications at SCQF Levels 5–8

Professional Cookery and Pastry qualifications at SCQF levels 5–8 are intended to develop the skills and knowledge required for those who wish to pursue a career in professional cookery. If your centre is applying for approval to offer these qualifications, please note that these qualifications are not suited to being delivered and assessed in a domestic kitchen environment, as learners need to experience how a professional kitchen operates and understand that what they are learning fits with the work of the 'parties' within the typical kitchen brigade system.

Delivery and assessment should take place in a commercially equipped professional training kitchen environment, ideally with the facilities to offer a restaurant production and service. This includes access to the range and volume of commodities/ingredients used in commercial kitchens. All practical work should be carried out using appropriate commercial and/or industrial tools and equipment that are fit for purpose.

A professional training kitchen should meet health and safety requirements in relation to working space and ventilation and extraction requirements. A typical professional training kitchen would be set up with bays, with two learners sharing a bay. Ideally, as a minimum each bay should have the following:

- ◆ commercial cooker/oven — gas/electric or induction (standard six burner)
- ◆ salamander/grill
- ◆ fridge/freezer (although it may be more efficient to have larger units for the whole class)
- ◆ minimum two-metre work surface
- ◆ sink and drainage area
- ◆ mixers and food processors
- ◆ small equipment, for example:
  - pans, etc — must be of an appropriate size for use on the stoves and the volume requirements for the dishes, ie four portions/two litres as required by the assessment tasks
  - chopping boards
  - knife sets (maintenance and storage)

It is recommended that learners are timetabled to spend full days in the kitchen to develop and apply their knowledge and skills in a realistic environment and to build up skills proficiency. Assuming six hours per day is timetabled, then each unit credit would require a minimum of six days to deliver/assess.

In addition, centre staff should have qualifications and/or relevant experience at the level of the units that they are delivering and assessing. Centre staff should also undertake appropriate CPD to ensure that they keep up to date with industry practice.

It is recommended that centres applying for approval create a file containing the following information to support their application:

- ◆ up to date unit specification(s) and associated ASP(s) or instruments of assessment if there are no ASPs
- ◆ information on the delivery and assessment environment(s) and equipment
  - description of the kitchen, including how many candidates can be accommodated at any one time and when and for how long on each occasion they will have access
  - list of equipment, type and style or photographic evidence if a visit cannot take place
- ◆ details of staff qualifications and/or experience and relevant CPD
- ◆ commitment of budget allocation to cover the cost of the range of commodities/ingredients required
- ◆ teaching materials to be used, eg handouts, videos, recipes
- ◆ detailed lesson plans should:
  - include menus/matrix of dishes that incorporate the range of ingredients covered in the cookery unit(s)
  - enable candidates to attain the knowledge, skills, preparation and cookery techniques expected in a professional cookery environment
  - health, safety and personal hygiene requirements
- ◆ internal verification of assessment materials, for example, pre-delivery checklists, IV forms and resulting registers are standard and ensure the team are meeting on a regular basis
- ◆ records of standardisation arrangements for the team to meet on a regular basis to ensure consistency
- ◆ Partnership Agreement (if applicable), eg with a further education college or industry detailing the relationship/role between the centre and any other assessors/establishments used for the delivery and assessment of the qualification

Our [Business Development and Customer Support Team](#) can provide guidance to centres on the approval process.