MARKETING MATERIALS FOR YOU
PLACE YOUR LOGO HERE

Highfield Level 3 Diploma for Professional Chefs (RQF)

QUALIFICATION NUMBER: 603/6949/8

WHO REQUIRES THIS QUALIFICATION?

This qualification is designed for learners employed in professional catering roles or for those wishing to develop their skills in the industry.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certificating over 350,000 learners a year.
Highfield currently provides around 70% of all regulated food safety qualifications.
We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

WHAT NEXT?

On successful completion of this qualification, learners may wish to continue their development by undertaking a Hospitality or Catering-related apprenticeship.

COURSE DATES Replace this text with YOUR COURSE DATES

BOOK NOW Replace this text with YOUR BOOKING INFORMATION

3 LEVEL

HOSPITALITY AND CATERING FACT SHEET

QUALIFICATION TIME IS 712 HOURS, RECOMMENDED 454 GLH

ASSESSED BY A PORTFOLIO OF EVIDENCE AND MULTIPLE-CHOICE EXAMINATION

REGULATED BY:

OFQUAL

CCEA

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Principles of food safety
- Kitchen etiquette
- Workplace standards
- Professional development
- Allergen awareness
- Kitchen operations
- Menu planning and recipe costing
- Preparing, cooking and finishing food groups

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

Highfield
Approved Highfield Centre

© 2022 HABC Limited