



QQI

Quality and Qualifications Ireland
Dearbhú Cáilíochta agus Cáilíochtaí Éireann

Certificate Specification NFQ Level 6

Professional Cookery 6M2099

1. Certificate Details

Title	Professional Cookery
Teideal as Gaeilge	Cócaireacht Ghairmiúil
Award Type	Major
Code	6M2099
Level	6
Credit Value	120
Purpose	The purpose of this award is to equip the learner with the relevant knowledge, skills and competence to work autonomously using a range of specialised skills in a professional kitchen.
Statements of Knowledge, Skill and Competence	Learners will be able to:
Knowledge	
<i>Breadth</i>	Demonstrate a specialist knowledge of the nutrition, marketing, costing and control elements of running a professional kitchen.
<i>Kind</i>	Understand the role of gastronomy in the development of culinary arts.
<i>Range</i>	Demonstrate understanding of the scientific principles, technologies and systems pertinent to running a professional kitchen.
Know How & Skill	
<i>Range</i>	Apply a comprehensive range of specialised skills and tools in managing the implementation of food control, food cost, portion and quality control in a professional kitchen.

Selectivity Use a wide range of precision technical culinary skills.

Competence

Context Integrate a range of knowledge, skills and competence to design, organise, serve and evaluate a meal experience.

Role Promote best practice in food safety in line with the principles of Hazard Analysis and Critical Control Points (HACCP).

Learning to Learn Reflect on personal practice to inform self understanding and professional development, planning a career in the tourism and hospitality industry.

Insight Demonstrate insight into the culinary arts.

The learning outcomes associated with this award are outlined in the associated Component Specifications.

Access

To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.

- Level 5 Certificate Professional Cookery or equivalent

Transfer

Achievement of this award will enable the learner to transfer to other appropriate programmes leading to awards at the same level of the National Framework of Qualifications.

Progression

Achievement of this award will enable the learner to progress to other appropriate programmes leading to awards at the next or higher levels of the National Framework of Qualifications.

Progression Awards

Learners who successfully complete this award may progress to a range of different awards.

Grading

Pass

Merit

Distinction

The grade achieved will be determined by the grades achieved on the components

2. Certificate Requirements

The total credit value required for this certificate is 120. This will be achieved by completing:

Award Code	Title	Level	Credit Value
-------------------	--------------	--------------	---------------------

All of the following component(s)

6N0642	Culinary Techniques	6	30
6N2097	Menu Design and Applied Nutrition	6	10
6N0641	Culinary Food Safety Management	6	5
6N0647	Gastronomy	6	5
6N0657	Producing a Culinary Event	6	15
6N0650	Hospitality Business Systems	6	15
6N2096	Pastry, Baking and Desserts	6	10

A minimum credit value of 15 from the following components

6N1949	Personal and Professional Development	6	15
6N1946	Work Experience	6	15
6N1947	Work Practice	6	15

A minimum credit value of 15 from the following components

5N0632	International Cuisines	5	15
6N1941	Entrepreneurship	6	15

3. Supporting Documentation

None

4. Specific Validation Requirements

The provider must have the following in place to offer this award:

1. A production kitchen in compliance with health and safety requirements and current regulations
2. A class kitchen in compliance with health and safety requirements and current regulations
3. A training restaurant in compliance with health and safety requirements and current regulations

5. Europass Certificate Supplement

The Europass Certificate Supplement for this award can be accessed at: www.qqi.ie.

6. FET Award Standards

QQI award standards are determined within the National Framework of Qualifications (NFQ), <http://www.nfq-qqi.com>. QQI determines standards for the education and training awards that it makes itself and that are made by providers to whom it has delegated authority to make an award. Providers offering programmes leading to QQI awards **must** have their programme(s) validated in accordance with current validation policy (see www.qqi.ie).

Award standards are designed to be consistent with the NFQ's award classes i.e. major, special purpose, supplemental and minor awards. They are expressed in terms of **learning outcomes** i.e. concise statements of what the learner is expected to know or be able to do

in order to achieve a particular award. Learning outcomes for QQI awards are contained within the associated specifications:

AWARD CLASS	STANDARDS	AWARDS
Major Award	Certificate Specification	Certificate (Levels 1 to 5) Advanced Certificate (Level 6)
Supplemental Award	Supplemental Specification	Supplemental Certificate (Level 3 to 6)
Special Purpose	Specific Purpose Specification	Specific Purpose Certificate (Levels 3 to 6)
Minor Award	Component Specification	Component Certificate (Levels 1 to 6)

Award standards are thresholds, they describe standards of knowledge, skill or competence to be acquired, and where appropriate, demonstrated, by a learner before an award may be made.

Award standards will be reviewed from time to time as necessary. Minor changes may be made by the QQI executive outside the review cycle where necessary. Changes to standards are published on QQI's website. Providers with validated programmes and providers with delegated authority to make awards are responsible for monitoring relevant standards and making necessary responses to changes.

7. FET Credit

Every FET certificate and component specification includes an FET credit value (Table 1). FET credit is quantified in multiples of 5 FET credits (up to 50 hours of learner effort). Learner effort is based on the time taken by typical learners at the level of the award to achieve the learning outcomes for the award. It includes all learning time involved including: guided learning hours, self-directed learning and assessment.

Table 1: FET Credit Values

NFQ Level	Major Awards Credit Values	Default Credit Values Minor Awards	Other Permitted Minor Award Credit Values	Special Purpose and Supplemental Award Credit Value Ranges
1	20	5	10	
2	30	5	10	
3	60	10	5,20	>5 and <60
4	90	10	5,15,20	>5 and <90
5	120	15	5,10,30	>5 and <120
6	120	15	5,10,30	>5 and <120

Guide to Level

Learning outcomes at this level include a comprehensive range of skills which may be vocationally-specific and/or of a general supervisory nature, and require detailed theoretical understanding. The outcomes also provide for a particular focus on learning skills. The outcomes relate to working in a generally autonomous way to assume design and/or management and/or administrative responsibilities. Occupations at this level would include higher craft, junior technician and supervisor.

Strand	Sub-strand	Nature of learning
Knowledge	Breadth	Specialised knowledge of a broad area
	Kind	Some theoretical concepts and abstract thinking, with significant depth in some areas
Know How & Skill	Range	Demonstrate a comprehensive range of specialised skills and tools
	Selectivity	Formulate responses to well defined abstract problems
Competence	Context	Utilise diagnostic and creative skills in a range of functions in a wide variety of contexts
	Role	Exercise substantial personal autonomy and often take responsibility for the work of others and/or for the allocation of resources; form and function within, multiple and complex heterogeneous groups.
	Learning to Learn	Learn to take responsibility for own learning within a managed environment.
	Insight	Express an internalised, personal world view, reflecting engagement with others.

Extract from 'Determinations for the Outline National Framework of Qualifications': NQAI