

Competency Certificate Component: L2 Diploma in Craft Cuisine with AAA Summative Assessment
for which Learners will need to achieve the following mandatory units:

Unit	Learning Programme - delivered and assessed by the Learning Provider	Credits
1	Maintenance of a Safe, Hygienic and Secure Working Environment	3
2	Working Effectively as Part of a Hospitality Team	3
3	Maintain Food Safety When Storing, Preparing and Cooking Food	4
4	Maintain, Handle and Clean Knives	3
5	Prepare Fish for Basic Dishes	4
6	Prepare Shellfish for Basic Dishes	3
7	Prepare Meat for Basic Dishes	4
8	Prepare Poultry for Basic Dishes	4
9	Prepare Game for Basic Dishes	4
10	Prepare Offal for Basic Dishes	3
11	Prepare Vegetables for Basic Dishes	4
12	Cook and Finish Basic Fish Dishes	4
13	Cook and Finish Basic Shellfish Dishes	4
14	Cook and Finish Basic Meat Dishes	5
15	Cook and Finish Basic Poultry Dishes	5
16	Cook and Finish Basic Game Dishes	5
17	Cook and Finish Basic Offal Dishes	5
18	Cook and Finish Basic Vegetable Dishes	4
19	Prepare, Cook and Finish Basic Hot Sauces	4
20	Prepare, Cook and Finish Basic Soups	4
21	Make Basic Stock	3
22	Prepare, Cook and Finish Basic Rice Dishes	4
23	Prepare, Cook and Finish Basic Pasta Dishes	4
24	Prepare, Cook and Finish Basic Pulse Dishes	4
25	Prepare, Cook and Finish Basic Vegetable Protein Dishes	4
26	Prepare, Cook and Finish Basic Egg Dishes	3
27	Prepare, Cook and Finish Basic Bread and Dough Products	5
28	Prepare, Cook and Finish Basic Pastry Products	5
29	Prepare, Cook and Finish Basic Cakes, Sponges, Biscuits and Scones	5
30	Prepare, Cook and Finish Basic Grain Dishes	4
31	Prepare, Cook and Finish Basic Cold and Hot Desserts	4
32	Prepare and Present Food for Cold Presentation	4
33	Employment Rights and Responsibilities in the Hospitality, Leisure Travel and Toursim	2
&	Summative Assessment - delivered by the Applied Ability Awards National Committee	-
34	Practical Skills for a Craft Chef (Practical Exam)	1
35	Preparing for Career Progression as a Craft Chef (Professional Discussion)	1
Guided Learning Hours: 1094		Total Credit Value: 132

Learners passing Units 34 & 35 and thereby achieving the Diploma will also be awarded the AAA Foundation Chef certificate provided the Knowledge requirements have also been fulfilled.

All units are accredited to the National Occupational Standards for Professional Cookery as detailed in the Ofqual Register of Qualifications at the following link:

http://register.ofqual.gov.uk/Qualification/Details/600_2004_0

NB The units have been mapped to the syllabus for AAA Foundation Chef but learning providers, in-house mentors and their candidates should be familiar with the AAA syllabus itself, which is the source of all tasks and dishes in AAA exams

Competency Certificate Component: L3 Diploma in Craft Cuisine with AAA Summative Assessment

for which Learners will need to achieve the following mandatory units:

Unit	Learning Programme - delivered and assessed by the Learning Provider	Credits
1	Develop Productive Working Relationships with Colleagues	9
2	Maintain the Health, Hygiene, Safety and Security of the Working Environment	4
3	Maintain Food Safety When Storing, Preparing and Cooking Food	4
4	Prepare Fish for Complex Dishes	3
5	Prepare Shellfish for Complex Dishes	4
6	Prepare Meat for Complex Dishes	4
7	Prepare Poultry for Complex Dishes	3
8	Prepare Game for Complex Dishes	4
9	Cook and Finish Complex Fish Dishes	4
10	Cook and Finish Complex Shellfish Dishes	4
11	Cook and Finish Complex Meat Dishes	4
12	Cook and Finish Complex Poultry Dishes	4
13	Cook and Finish Complex Game Dishes	4
14	Cook and Finish Complex Vegetable Dishes	4
15	Prepare, Cook and Finish Complex Hot Sauces	4
16	Prepare, Cook and Finish Complex Soups	4
17	Prepare, Cook And Finish Fresh Pasta Dishes	4
18	Prepare, Cook and Finish Complex Bread and Dough Products	4
19	Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones	5
20	Prepare, Cook and Finish Complex Pastry Products	3
21	Prepare, Process and Finish Marzipan, Pastillage and Sugar products	5
22	Prepare, Cook and Present Complex Cold Products	5
23	Prepare, Cook and Present Canapés and Cocktail Products	4
24	Prepare, Cook and Finish Dressings and Cold Sauces	3
25	Prepare, Cook and Finish Complex Hot Desserts	3
26	Prepare, Cook and Finish Complex Cold Desserts	3
27	Produce Sauces, Fillings and Coatings for Complex Desserts	4
28	Contribute to the Control of Resources	4
29	Employment Rights and Responsibilities in the Hospitality, leisure, Tavel and tourism	2
+	Level 2 units to be added:	-
30	Prepare, Cook and Finish Basic Rice Dishes	4
31	Prepare, Cook and Finish Basic Egg Dishes	3
32	Make Basic Stock	3
&	Summative Assessment - delivered by the Applied Ability Awards National Committee	-
33	Practical Skills for a Craft Chef (Practical Exam)	1
34	Preparing for Career Progression as a Craft Chef (Professional Discussion)	1
Guided Learning Hours: 954		Total Credit Value: 128

Learners passing Units 33 & 34 and thereby achieving the Diploma will also be awarded the AAA Chef certificate provided the Knowledge requirements have also been fulfilled.

All units are accredited to the National Occupational Standards for Professional Cookery as detailed in the Ofqual Register of Qualifications at the following link:

http://register.ofqual.gov.uk/Qualification/Details/600_2003_9_

NB The units have been mapped to the syllabus for AAA Chef but learning providers, in-house mentors and their candidates should be familiar with the AAA syllabus itself, which is the source of all tasks and dishes in AAA exams