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## City & Guilds

600/0832/5 Level 2 Certificate in Hospitality and Catering Principles  
(Professional cookery)

### OVERVIEW

- What does this qualification cover?

This qualification covers the required knowledge for working in the Hospitality & Catering Industry. It is designed to meet the needs of learners who want to work in the industry as a professional chef.

The following areas that can be covered within this qualification:

- Effective teamwork
- Principles of maintaining, handling and cleaning knives
- Food safety in catering
- Principles of preparing cooking and finishing basic rice dishes
- Principles of preparing cooking and finishing basic pulse dishes
- Principles of preparing cooking and finishing basic egg dishes
- Principles of preparing cooking and finishing basic pastry products
- Principles of preparing cooking and finishing basic grain dishes
- Principles of preparing cooking and finishing dim sum
- Principles of preparing cooking and finishing noodle dishes
- Principles of preparing and cooking food using a tandoor
- Principles of completing kitchen documents
- Principles of setting up and closing the kitchen

Learners will complete the required mandatory units plus the required units selected from the range of optional units to achieve the full qualification.

This is a Framework qualification.



- Who could take this qualification?

For learners who want to further their knowledge of the requirements of becoming a professional chef. This qualification is designed for learners who want to prepare for further learning or training in the hospitality & catering sector. Learners might already be in employment or undertaking a full time course.

This qualification is suitable for anyone from 16 years old or over to take this qualification.

#### WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs such as:

- Kitchen assistant
- Kitchen porter
- Food service assistant
- Commis chef

The learner could progress onto qualifications such as:

- Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)
- Level 3 Award in Hospitality Supervision and Leadership Principles
- Level 3 Diploma in Hospitality Supervision and Leadership (NVQ)

#### WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by City College Plymouth, City of Bath College, Boston college