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1 Giltspur Street  
London  
EC1A 9DD  
T +44 (0)20 7294 2468  
F +44 (0)20 7294 2400  
[www.cityandguilds.com](http://www.cityandguilds.com)

## City & Guilds

600/0854/4 Level 2 Certificate in Hospitality and Catering Principles  
(Food preparation and cooking)

### OVERVIEW

- What does this qualification cover?

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

The following areas that can be covered within this qualification:

- Effective teamwork
- Principles of maintaining, handling and cleaning knives
- Food safety in catering
- Preparation, cooking and finishing of meat dishes
- Preparation, cooking and finishing of poultry dishes
- Principles of preparing, cooking and finishing of basic soups
- Principles of making basic stock
- Principles of producing basic bread and dough products
- Principles of processing dried ingredients prior to cooking
- Principles of preparing and mixing spice and herb blends
- Principles of preparing, cooking and finishing of game dishes
- Principles of preparing cooking and finishing basic rice dishes

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 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