

# Level 2 Diploma in Professional Cookery Centre's Guide

City &   
Guilds



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# Level 2 Diploma in Professional Cookery Centre's Guide (7100 - 02)

The catering and hospitality industry is diverse, providing meals and snacks for millions of people every day. Food business operators are increasingly aware of the requirement for a well trained professional workforce to ensure safe and timely delivery of food service operations.

This vocational qualification is the result of collaboration between City & Guilds, industry and education. It takes into account the latest approach to food safety, health and safety legislation and current industry practices.

The content of this qualification will ensure that learners build on the foundation skills developed in the level 1 Certificate or within the workplace. Learners will be able to prepare and cook a range of commodities. Whilst the investigative and theoretical units provide a broad understanding of all aspects of kitchen operations, essential for those aspiring to work in the industry.

The qualification does not replace the N/SVQ in Hospitality but provides a vehicle to broaden the range of cooking skills learnt.

## Level 2 Diploma in Professional Cookery

Unit number	Title	Assessed	Hours
201	Investigate the hospitality and catering industry	A	20
202	Food safety in catering	O	9
203	Health & Safety in catering	A	10
204	Nutritional and special diets in catering	A	10
205	Kitchen operations, costs and menu planning	A	40
206	Applying workplace skills	A	21
207	Prepare and cook sauces, soups and stocks	A	40
208	Prepare and cook vegetables and pulses	A	40
209	Prepare and cook meat and offal	A	60
210	Prepare and cook poultry	A	40
211	Prepare and cook fish and shellfish	A	40
212	Prepare and cook rice, pasta, grains and egg dishes	A	20
213	Prepare and cook desserts and puddings	A	50
214	Prepare and cook bakery products	A	50
Key	A - assignments O - online testing		

To achieve the diploma in Professional Cookery (450 hours), candidates must complete all twelve units. Candidates can also receive a Certificate of Unit Credit (CUC) for each completed unit. In addition, unit 202 is a recognised qualification in its own right.

### How is this qualification assessed?

Each unit is assessed by a combination of externally set assignments and online multiple choice tests (see table). Craft units are assessed by a series of practical assessments covering the range of different commodities.

### What are the recommended guided learning hours?

The level 2 Diploma in Professional Cookery will require 450 guided learning hours to complete.

### Does the qualification form part of a recognised framework?

The qualification is accredited on the National Qualifications Framework at level 2 (500/1009/8).

### How can learners progress?

On completion of this qualification learners may progress into employment or to the following City & Guilds qualifications:

- Level 2 N/SVQ in Hospitality (7082)
- Level 2 Diploma in Professional Cookery (7100-02)
- Level 3 N/SVQ in Hospitality (7083)
- Level 3 Diploma in Advanced Professional Cookery (7100-03) - available September 2007

### Are there any learning materials available?

The qualification will be supported by a text book. For more information visit the website: [www.cityandguilds.com](http://www.cityandguilds.com)

### Are there any resource or administration requirements?

In order to deliver the online multiple choice assessment you will need to be approved to use our GOLA system. For more details visit [www.cityandguilds.com/gola](http://www.cityandguilds.com/gola)

### When will it be available?

This qualification will be available from September 2006.

### Key points

- Provides knowledge of kitchen operations and the development of high quality practical skills
- Enhances the NOS and provides additional skills and knowledge
- Industry recognised qualification
- Taught programme with graded assessments
- Includes current food safety legislation
- on-line assessment

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## How can I find out more?

You can find out more by contacting your nearest City & Guilds centre. Log on to our website to find the location of your nearest one, or contact our Customer Relations team at:

### City & Guilds

1 Giltspur Street

London

EC1A 9DD

T +44 (0)20 7294 2800

F +44 (0)20 7294 2405

enquiry@cityandguilds.com

www.cityandguilds.com

### If asked for a scheme number, please quote 7100.

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1 Giltspur Street, London EC1A 9DD Telephone 020 7294 2468

Facsimile 020 7294 2400 E-mail enquiry@cityandguilds.com

Website <http://www.cityandguilds.com>

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