

22 May 2014

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

City & Guilds

500/9542/0 Level 2 NVQ Diploma in Kitchen Services

OVERVIEW

· What does this qualification cover?

This qualification covers the required skills and knowledge for preparing to work in the Hospitality & Catering Industry. It is designed to meet the needs of learners who work or want to work in the industry with a focus of working within a kitchen environment

The following areas that can be covered within this qualification:

- Maintain Food Safety when storing, preparing and cooking food
- Work effectively as part of a hospitality team
- · Maintain a safe, hygienic and secure working environment
- Cook Vegetables
- Prepare and finish simple salad and fruit dishes
- Prepare and cook fish
- Prepare and cook meat and poultry
- Produce basic hot and cold desserts
- Produce cold starters and salads
- Produce healthier dishes
- Maintain an efficient use of food resources
- · Prepare, operate and clean specialist food preparation and cooking equipment

Learners will complete the mandatory units, plus the required optional units to achieve the full qualification.

This is a Framework qualification.







· Who could take this qualification?

For learners who either have gone straight into employment or for those who have achieved their level 1 qualification and want to prepare for further learning or training in the hospitality & catering sector.

This qualification is suitable for anyone from 14 years old or over to take this qualification.

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs in:

- Chef
- Kitchen assistant
- Fast food assistant

The learner could progress onto an apprenticeship at level 3 in hospitality & catering, or other qualifications such as:

- Level 3 Diploma in Hospitality Supervision and Leadership (NVQ)
- Level 3 NVQ Diploma in Professional Cookery (Preparation & Cooking)

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by the Craft Guild of Chefs the association for the hospitality & catering industry.