22 May 2014

City & Guilds

500/9543/2  Level 2 NVQ Diploma in Food Production and Cooking

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 on food preparation.

The following areas that can be covered within this qualification:

• Maintain a safe, hygienic and secure working environment
• Work effectively as part of a hospitality team
• Work effectively as part of a hospitality team
• Maintain a safe, hygienic and secure working environment
• Produce basic fish dishes
• Produce basic meat dishes
• Produce basic poultry dishes
• Produce basic vegetable dishes
• Prepare hot and cold sandwiches
• Produce basic egg dishes
• Produce healthier dishes
• Maintain an efficient use of food resources
• Maintain an efficient use of resources in the kitchen

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:

• Kitchen assistant
• Kitchen porter
• Chef
• Fast food service 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 Diploma in Advanced Professional Cookery
• Level 3 NVQ Diploma in Professional Cookery
• 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.