22 May 2014

City & Guilds

500/9587/0  Level 2 NVQ Diploma in Food Service

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 service.

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
• Give customers a positive impression of self and your organisation
• Maintain food safety when storing, holding and serving food
• Provide a counter and takeaway service
• Prepare and clear areas for table service
• Serve food at the table
• Provide a silver service
• Provide a buffet and carvery service
• Prepare and clear areas for counter and takeaway service

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 16 years old or over to take this qualification.

**WHAT COULD THIS QUALIFICATION LEAD TO?**

This qualification could lead to jobs in:

- Hotels
- Restaurants
- Hospitality events
- Catering events

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 Certificate in Food and Beverage Service Supervision
- Level 3 Diploma in Food and Beverage Service Supervision

**WHO SUPPORTS THIS QUALIFICATION?**

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