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City & Guilds

500/9979/6 Level 2 NVQ Diploma in Professional Cookery

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 becoming a professional chef.

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
- Maintain, handle and clean knives
- Prepare fish for basic dishes
- Prepare shellfish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Cook and finish basic offal dishes
- Cook and finish basic vegetable dishes
- Cook-chill food
- Cook-freeze food
- Prepare, cook and finish basic hot sauces
- Prepare cook and finish basic soups
- Produce healthier dishes
- Prepare, cook and finish basic cold and hot desserts
- Prepare and present food for cold presentation
- Prepare, cook and finish Dim Sum
- Prepare, cook and finish noodle dishes
- Prepare and cook food using a Tandoor

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:

- Chef
- Commis chef
- Chef de Partie

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)
- Level 3 NVQ Diploma in Professional Cookery (Patisserie and Confectionery)
- Level 3 Diploma in Professional Patisserie and Confectionery

WHO SUPPORTS THIS QUALIFICATION?

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