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City & Guilds

601/0711/X Level 2 Diploma in Culinary Skills

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 as a chef and have the flexibility to undertake additional learning in food service.

The following areas that can be covered within this qualification:

- Food safety in catering
- Developing skills for employment in the catering and hospitality industry
- Health and safety in catering and hospitality
- Healthier food and special diets
- · Catering operations, costs and menu planning
- Prepare and cook stocks, soups and sauces
- Prepare and cook fruit and vegetables
- Prepare and cook meat and offal
- Prepare and cook poultry
- Prepare and cook fish and shellfish
- Prepare and cook rice, pasta, grains and egg dishes
- Produce hot and cold desserts and puddings
- Produce paste products
- Produce biscuit, cake and sponge products
- Produce fermented dough products

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

This is a Framework qualification.









· Who could take this qualification?

For learners continuing their learning who likely to have achieved their level 1 qualification, or gone straight in to employment in hospitality & catering. This qualification is designed for learners who want to prepare for further learning or training in the hospitality & catering sector or to progress on to an apprenticeship or into employment. Learners could take this qualification alongside a food service qualification.

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 such as:

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The learner could progress onto an apprenticeship at level 2 in hospitality & catering, such as professional cookery or food & beverage service or other qualifications such as:

- Level 2 Certificate in Professional Food and Beverage Service Skills
- Level 3 Diploma in Food & Beverage Service Supervision
- Level 3 Diploma in General Patisserie and Confectionery
- Level 3 Diploma in Professional Patisserie and Confectionery
- Level 3 Diploma in Advanced Professional Cookery

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by City of Bristol College, Northampton College and University College Birmingham.