

Level 2 Diploma in Professional Cookery

It's not just about hospitality service. The business sector values people with a positive attitude towards customers, themselves and other employees, who strive towards delivering the highest standards of quality, service and cleanliness. The hospitality standards have been designed to meet the demands of today's highly competitive market in the preparation and delivery of great, quality food and the provision of the highest standards of hospitality and customer service.

What does it comprise of?

To achieve the full Level 2 Diploma in Professional Cookery learners must attain a minimum of 58 credits in total.

Learners must complete all mandatory units from Group A (13 Credits) plus the remaining optional units from Group B(a minimum of 45 Credits)

Group A Mandatory Units (minimum of 13 credits)			
Unit Title	Credit Value	Level	GLH
Maintain a Safe, Hygienic and Secure Working Environment	3	1	25
Working Effectively as Part of a Hospitality Team	3	1	22
Maintain Food Safety When Storing, Preparing and Cooking Food	4	2	32
Maintain, Handle and Clean Knives	3	1	25

Group B Optional Units (minimum of 45 credits)			
Prepare Fish for Basic Dishes	4	2	33
Prepare Shellfish for Basic Dishes	3	2	25
Prepare Meat for Basic Dishes	4	2	33
Prepare Poultry for Basic Dishes	4	2	33
Prepare Game for Basic Dishes	4	2	35
Prepare Offal for Basic Dishes	3	2	28
Prepare Vegetables for Basic Dishes	4	2	15
Process Dried Ingredients Prior to Cooking	2	2	
Prepare and Mix Spice and Herb Blends	2	2	
Cook and Finish Basic Fish Dishes	4	2	
Cook and Finish Basic Shellfish Dishes	4	2	
Cook and Finish Basic Meat Dishes	5	2	
Cook and Finish Basic Poultry Dishes	5	2	
Cook and Finish Basic Game Dishes	5	2	
Cook and Finish Basic Offal Dishes	5	2	
Cook and Finish Basic Vegetable Dishes	4	2	
Cook-Chill Food	3	2	
Cook-Freeze Food	3	2	
Prepare, Cook and Finish Basic Hot Sauces	4	2	
Prepare, Cook and Finish Basic Soups	4	2	
Make Basic Stock	3	2	
Prepare, Cook and Finish Basic Rice Dishes	4	2	
Prepare, Cook and Finish Basic Pasta Dishes	4	2	
Prepare, Cook and Finish Basic Pulse Dishes	4	2	
Prepare, Cook and Finish Basic Vegetable Protein Dishes	4	2	
Prepare, Cook and Finish Basic Egg Dishes	3	2	

Prepare, Cook and Finish Basic Bread and Dough Products	5	2	
Prepare, Cook and Finish Basic Pastry Products	5	2	
Prepare, Cook and Finish Basic Cakes, Sponges, Biscuits and Scones	5	2	
Prepare, Cook and Finish Basic Grain Dishes	4	2	
Produce Healthier Dishes	3	2	
Prepare, Cook and Finish Basic Cold and Hot Desserts	4	2	
Prepare and Present Food for Cold Presentation	4	2	
Prepare, Cook and Finish Dim Sum	5	2	
Prepare, Cook and Finish Noodle Dishes	4	2	
Prepare and Cook Using a Tandoor	4	2	
Complete Kitchen Documentation	3	2	
Set Up and Close Kitchen	4	2	
Order Stock	4	2	
Cook and Finish Simple Bread and Dough Products	3	1	
Liaise with Care Team to Ensure that Individual Nutritional Needs are Met	3	2	
Prepare Meals to meet relevant nutritional standards set for School Meals	4	1	
Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector	2	2	

Assessment

Each of the units is made up from specific elements applicable to a Professional Cookery role, for example *preparing, storing and cooking food, ordering stock and maintaining a safe and hygienic environment*. Assessment takes place through evaluation of workplace performance, presenting evidence, witness testimony and questioning. A portfolio of evidence is produced which demonstrates that the learner can perform to the level described. Participants will all have a Training Assessor who will help assemble the portfolio and prepare for assessment.

To complete the Apprenticeship in Food Production and Cooking learners must complete the following components:

- Level 2 NVQ Diploma in Professional Cookery
- Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery)
- Functional Skills: English Level 1/2 and Math's Level 1/2

How long will it take?

To protect quality and make sure all apprentices receive a high-quality meaningful experience, all Apprenticeships must last for a minimum period of 12 months. In some cases the Apprenticeship may be longer and is based upon a number of factors including the number of hours the learner works and the requirements of the apprenticeship framework for the sector they work in. The apprenticeship includes guided learning, assessment and training, and monitored workplace practice which is planned and agreed between the learner, their employer and their Training Advisor.

Progression

Learners may progress onto other Hospitality related qualifications such as the Level 3 Diploma in Hospitality Supervision and Leadership Skills, which forms part of an apprenticeship frame-work.

How to participate

Our centre will provide you with advice on how to access the programme, methods of delivery and eligibility for funding.

For more information please call:

Smart Training & Recruitment

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