

BIIAB Level 2 NVQ Diploma in Food Production and Cooking

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 complete this qualification, learners must attain a minimum of **40** credits in total.

Learners must complete all mandatory units from group A (10 credits) plus optional units from Group B (16 credits) and optional units from Group C (14 Credits)

A minimum of 22 credits must be achieved through the completion of units at Level 2 and above.

Group A Mandatory Units (minimum of 10 credits)			
Unit Names	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

Group B Optional Units (minimum of 16 credits)			
Produce Basic Fish Dishes	4	2	34
Produce Basic Meat Dishes	4	2	34
Produce Basic Poultry Dishes	4	2	32
Produce Basic Vegetable Dishes	4	2	32
Cook-Chill Food	3	2	27
Cook-Freeze Food	3	2	27
Produce Basic Hot Sauces	4	2	36
Produce Basic Rice, Pulse and Grain Dishes	3	2	25
Produce Basic Pasta Dishes	3	2	25
Produce Basic Bread and Dough Products	4	2	38
Produce Basic Pastry Products	5	2	43
Produce Basic Cakes, Sponges and Scones	4	2	32
Produce Basic Hot and Cold Desserts	3	2	28
Produce Cold Starters and Salads	3	2	28
Produce Flour, Dough and Tray Baked Products	3	2	30

Group C Optional Units (minimum of 14 credits)			
Prepare Hot and Cold Sandwiches	2	1	20
Produce Basic Egg Dishes	3	1	24
Produce Healthier Dishes	3	2	28
Maintain an Efficient Use of Food Resources	4	2	34
Maintain an Efficient Use of Resources in the Kitchen	3	2	23
Prepare, Operate and Clean Specialist Food Preparation and Cooking Equipment	4	2	35
Liaise with Care Team to ensure the Individual's Nutritional	3	2	26

Needs and Requirements are Met			
Prepare Meals for Distribution	2	1	16
Modify the Contents of Dishes	4	2	40
Prepare and Cook Food to Meet the Requirements of Allergy Sufferers	3	2	26
Prepare Meals to Meet Relevant Nutritional Standards set for School Meals	4	1	36
Promote New Menu Items	3	2	24
Present Menu Items According to a Defined Brand Standard	3	1	27
Give Customers a Positive Impression of Yourself and Your Organisation	5	2	33
Maintain and Deal with Payments	4	2	30
Provide a Counter / Takeaway Service	3	1	30
Convert a Room for Dining	3	2	23
Complete Kitchen Documentation	3	2	25
Set up and Close Kitchen	4	2	37
Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector	2	2	16

Assessment

Each of the units is made up from specific elements applicable to a Food Production or Cooking role, for example *preparing, storing and cooking food, dealing with payments 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 Food Production and Cooking
- Level 2 Certificate in Hospitality and Catering Principles (Food Processing and Cooking)
- Functional Skills: English Level 1 and Math's Level 1

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:

0330 088 0888

Smart Training & Recruitment

info@smarttar.co.uk

www.smarttar.co.uk