

## City & Guilds NVQ Diploma in Professional Cookery Level 2



### In a nutshell

Apprentices in catering can hone their basic food preparation and cooking skills with this diploma. The course covers a broad selection of areas such as food safety and preparation of meat, vegetables and poultry, as well as allowing learners to choose specialist units.

### This course is for...

...apprentices working in a kitchen

...those wishing to advance to professional cookery

...those looking to hone their cooking and preparation skills

### Course content



## COURSE INFORMATION LEAFLET

Apprentices must achieve a total of 58 credits; 13 credits from the mandatory group, 12 credits from optional group A, three credits from optional group B, 17 credits from optional group C and the remaining 13 credits from any optional group.

### Mandatory

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Maintain, handle and clean knives

### Optional A

- Prepare fish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare vegetables for basic dishes

### Optional B

- Prepare, cook and finish basic hot sauces
- Prepare, cook and finish basic soups
- Make basic stock

### Optional C

- Prepare shellfish for basic dishes
- Prepare game for basic dishes
- Prepare offal for basic dishes
- Process dried ingredients prior to cooking
- Prepare and mix spice and herb blends
- Cook and finish basic shellfish dishes
- Cook and finish basic game dishes
- Cook and finish basic offal dishes
- Cook chill food
- Cook freeze food
- Prepare, cook and finish basic rice dishes
- Prepare, cook and finish basic pasta dishes
- Prepare, cook and finish basic pulse dishes
- Prepare, cook and finish basic vegetable protein dishes
- Prepare, cook and finish basic egg dishes

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Prepare, cook and finish basic bread and dough products  
Prepare, cook and finish basic pastry products  
Prepare, cook and finish basic cakes, sponges, biscuits and scones  
Prepare, cook and finish basic grain dishes  
Prepare, cook and finish basic cold and hot desserts  
Prepare, cook and finish dim sum  
Prepare, cook and finish noodle dishes  
Prepare and cook food using a tandoor  
Produce healthier dishes  
Complete kitchen documentation  
Set up and close kitchen  
Order stock  
Cook and finish simple bread and dough products  
Liaise with care team to ensure that an individual's nutritional needs are met  
Prepare meals to meet relevant nutritional standards set for school meals  
Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector

## Additional optional

Cook and finish basic fish dishes  
Cook and finish basic meat dishes  
Cook and finish basic poultry dishes  
Cook and finish basic vegetable dishes

Learners will also study Essential Skills Wales (ESW) qualifications which are designed to help them develop and demonstrate the skills needed to make the most of their learning, work and life. These include:

## Application of Number Level 1

Understanding numerical data  
Carrying out calculations  
Interpreting results and presenting findings

## Communication Level 1

Speaking and listening

Reading

Writing



## COURSE INFORMATION LEAFLET

Apprentices must achieve a total of 37 credits, nine credits from mandatory group A and 28 credits from optional group B.

### Group A (mandatory)

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Cleaning and servicing a range of housekeeping areas

### Group B (optional)

- Give customers a positive impression of yourself and your organisation
- Deal with customers across a language divide
- Maintain customer service through effective handover
- Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector
- Collect linen and make beds
- Clean windows from the inside
- Use of different chemicals and equipment in housekeeping
- Maintain housekeeping supplies
- Clean, maintain and protect semi-hard and hard floors, soft floors and furnishings
- Providing a linen service
- Carry out periodic room servicing and deep cleaning

You will also study Essential Skills Wales (ESW) qualifications which are designed to help you develop and demonstrate the skills needed to make the most of your learning, work and life. Details are below:

### Application of Number Level 1

- Understanding numerical data
- Carrying out calculations
- Interpreting results and presenting findings

### Communication Level 1

- Speaking and listening
- Reading
- Writing

### Assessment

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# COURSE INFORMATION LEAFLET

The course will be delivered within the workplace whereby an assessor will visit to complete workplace assessments and progress reviews.

## Entry Requirements

Learners will need to be employed in an appropriate role to study this diploma.

## Additional information

The course will usually take 78 weeks to complete. After successful completion, learners can go on to study NVQ Level 3 in Professional Cookery.

This programme is part financed by the European Social Fund through the Welsh Government.

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