

# Level 2 NVQ Diploma in Professional Cookery

## Qualification Ref: 500/9979/6

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### Course Offer

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- The Course is available through electronic learning.
- The average course is 12-15 Months; however, your own length of learning will be individually agreed.
- The maximum number of workplace visits will be one visit per calendar month.
- There will be an individually agreed programme of on and off the job learning.

### Achievement

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To achieve learners must complete a minimum of 58 credits

1. 13 credits from GROUP A – MANDATORY UNITS
2. 45 credits from GROUP B – OPTIONAL UNITS

UNIT TITLE	CREDIT VALUE	PLEASE TICK
<b>GROUP A – MANDATORY UNITS</b>		
Maintain a safe, hygienic and secure working environment	3	
Work effectively as part of a hospitality team	3	
Maintain food safety when storing, preparing and cooking food	4	
Maintain, handle and clean knives	3	
<b>GROUP B – OPTIONAL UNITS</b>		
Prepare fish for basic dishes	4	

Prepare shellfish for basic dishes	3
Prepare meat for basic dishes	4
Prepare poultry for basic dishes	4
Prepare game for basic dishes	4
Prepare offal for basic dishes	3
Prepare vegetable for basic dishes	4
Process dried ingredients prior to cooking	2
Prepare and mix spice and herb blends	2
Cook and finish basic fish dishes	4
Cook and finish basic shellfish dishes	4
Cook and finish basic meat dishes	5
Cook and finish basic poultry dishes	5
Cook and finish basic game dishes	5
Cook and finish basic offal dishes	5
Cook and finish vegetable dishes	4
Cook- chill food	3
Cook- freeze food	3
Prepare, cook and finish basic hot sauces	4
Prepare. Cook and finish basic soups	4
Make basic stock	3
Prepare, cook and finish basic rice dishes	4
Prepare, cook and finish basic pasta dishes	4
Prepare, cook and finish basic pulse dishes	4
Prepare, cook and finish basic vegetable protein dishes	4

Prepare, cook and finish basic egg dishes	3	
Prepare, cook and finish basic bread and dough products	5	
Prepare, cook and finish basic pastry products	5	
Prepare, cook and finish basic cakes, sponges, biscuits and scones	5	
Prepare, cook and finish basic grain dishes	4	
Produce healthier dishes	3	
Prepare, cook and finish basic cold and hot desserts	4	
Prepare and present food for cold presentation	4	
Prepare, cook and finish Dim Sum	5	
Prepare, cook and finish noodle dishes	4	
Prepare and cook food using a Tandoor	4	
Complete kitchen documentation	3	
Set up and close kitchen	4	
Order stock	4	
Cook and finish simple bread and dough products	3	
Liaise with care team to ensure that individual nutritional need are met	3	
Prepare meals to meet the requirements set for school meals	4	
Employment rights & responsibilities in the hospitality, travel and tourism sector	2	leisure,