

City & Guilds NVQ Diploma in Food Production and Cooking Level 2



In a nutshell

This course is suitable for chefs, kitchen assistants and fast food assistants wishing to develop their skills in food production and cooking.

This course is for...

- ... Apprentices working as Cooks
- ... Those dealing with the preparation and cooking of food
- ... Those with an interest in clean food safety and workplaces

Course content

Apprentices must achieve a total of 40 credits; 10 credits from the mandatory group, 16 credits from optional group A and 14 credits from optional group B.

Mandatory

Maintenance of a safe, hygienic and secure working environment
Working effectively as part of a hospitality team
Give customers a positive impression of yourself and your organisation

Optional A

Produce basic fish dishes
Produce basic meat dishes
Produce basic poultry dishes
Produce basic vegetable dishes
Cook chill food
Cook freeze food
Produce basic hot sauces
Produce basic rice, pulse and grain dishes
Produce basic pasta dishes
Produce basic bread and dough products
Produce basic pastry products

Optional B

Prepare and clear areas for counter and takeaway service
Prepare and clear areas for table service
Prepare and clear the bar area
Maintain cellars and kegs
Clean drink dispense lines
Receive, store and issue drinks stock
Resolve customer service problems
Promote additional services or products to customers
Deal with customers across a language divide
Maintain customer service through effective handover
Maintain and deal with payments
Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector

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:



COURSE INFORMATION LEAFLET

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

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 60 weeks to complete. After successful completion, learners can go on to study NVQ Level 2 Professional Cookery.

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

Apply online at www.coleggwent.ac.uk

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