

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

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

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



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.

Apply online at www.coleggwent.ac.uk

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