

Food and Drink Service Level 2

Aim

The City and Guilds/HAB Food and Drink Service level 2 qualification aims to assess/train people on their current knowledge and understanding and requires candidates to prove a set of skills in order to perform successfully within a work environment.

Units:

8 units to be completed in total

Mandatory units

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork
- Give customers a positive impression of yourself and your organisation

Additional Mandatory Unit

- Maintain food safety when storing, holding and serving food

Optional units 5 to be chosen

- Maintain and deal with a payments
- Prepare and clear area for counter/ takeaway service
- Provide a counter or takeaway service
- Prepare and clear area for table service
- Serve food at the table
- Provide silver service
- Provide a buffet or carvery service
- Prepare and clear bar area
- Serve alcoholic and soft drinks
- Prepare and serve cocktails
- Prepare and serve wines
- Prepare cellars and kegs
- Clean drinks dispense lines
- Prepare and serve dispensed and instant hot drinks
- Prepare and serve hot drinks using specialist equipment
- Receive, store and issue drinks stock

Entry Requirements

There are no formal educational requirements for the Food and Drink Service level 2, but anyone undertaking the qualification should have the opportunity and experience of working in a Food and Drink Service environment.