

Professional Cookery Level 2

Aim

The City and Guilds/HAB Professional Cookery level 2 qualification aims to assess and train chefs in basic food preparation and cooking skills.

This course includes a broad selection of areas, such as food safety, team working, preparation of meat, preparation of vegetables and preparation of poultry. The course also teaches how to finish meat and poultry and teaches how to prepare and cook soups and sauces.

Chefs are required to take 14 units within this qualification which are vital to the development of a competent Chef within the working kitchen.

Again as with other qualifications it allows chefs to select specialist optional units; so that they may choose which particular skills they would prefer to develop within catering.

Units:

14 units to be completed in total

Mandatory units

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork
- Maintain food safety when storing, preparing and cooking food

Optional units

11 units to be chosen from the following.

- Prepare and cook simple bread and dough products
- Order stock
- Prepare fish for basic dishes
- Prepare shellfish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare game for basic dishes
- Prepare offal for basic dishes
- Prepare vegetables for basic dishes
- Cook and finish basic fish dishes
- Cook and finish basic shellfish dishes
- Cook and finish basic meat dishes
- Cook and finish basic poultry dishes
- Cook and finish basic game dishes
- Cook and finish basic offal dishes
- Cook and finish basic vegetable dishes
- Cook chill food
- Cook freeze
- Prepare, cook and finish basic hot sauces
- Prepare, cook and finish basic soups
- Make basic stock
- 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
- Prepare, cook and finish egg dishes
- Prepare, cook and finish basic bread and dough products
- Prepare, cook and finish basic pastry products
- Prepare, cook and finish basic grain dishes
- Prepare, cook and finish healthier dishes
- Prepare, cook and finish basic hot and cold desserts
- Prepare and present food for cold presentation
- Complete kitchen documentation
- Set up and close a kitchen

Entry Requirements

There are no formal educational requirements for the Professional Cookery level 2, but all chefs undertaking the qualification should have the opportunity and experience of working in a kitchen environment