

## LEVEL 2 NVQ CERTIFICATE IN CUSTOMER SERVICE

### Aim

The City and Guilds Level 2 NVQ Diploma in Professional Cookery 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 teaches how to finish meat and poultry and also how to prepare and cook soups and sauces.

Within this qualification it allows Chefs to select specialist optional units; so that they may choose which particular skills they would prefer to develop within catering.

### Structure

To achieve the full qualification, learners must achieve a total of 58 credits. This comprises of:

- All of the mandatory units (13 credits)
- A minimum of 45 credits from Section A

Level	Unit Title	Credit Value
<b>Mandatory Units</b>		
1	101 – Maintain a safe, hygienic and secure working environment	3
1	104 – Work effectively as part of a hospitality team	3
2	203 – Maintain food safety when storing, preparing and cooking food	4
1	102 – Maintain, handle and clean knives	3
<b>Section A Optional Units</b>		
2	220 – Prepare fish for basic dishes	4
2	221 – Prepare shellfish for basic dishes	3
2	222 – Prepare meat for basic dishes	4
2	223 – Prepare poultry for basic dishes	4
2	224 – Prepare game for basic dishes	4
2	225 – Prepare offal for basic dishes	3
2	226 – Prepare vegetables for basic dishes	4
2	276 – Process dried ingredients prior to cooking	2
2	277 – Prepare and mix spice and herb blends	2
2	227 – Cook and finish basic fish dishes	4
2	228 – Cook and finish basic shellfish dishes	4
2	229 – Cook and finish basic meat dishes	5
2	230 – Cook and finish basic poultry dishes	5
2	231 – Cook and finish basic game dishes	5
2	232 – Cook and finish basic offal dishes	5
2	233 – Cook and finish basic vegetable dishes	4
2	285 – Cook-chill food	3
2	286 – Cook-freeze food	3
2	236 – Prepare, cook and finish basic hot sauces	4
2	237 – Prepare, cook and finish basic soups	4
2	238 – Make basic stock	3
2	239 – Prepare, cook and finish basic rice dishes	4
2	240 – Prepare, cook and finish basic pasta dishes	4
2	241 – Prepare, cook and finish basic pulse dishes	4
2	242 – Prepare, cook and finish basic vegetable protein dishes	4
2	243 – Prepare, cook and finish basic egg dishes	3
2	244 – Prepare, cook and finish basic bread and dough products	5
2	245 – Prepare, cook and finish basic pastry products	5
2	246 – Prepare, cook and finish basic cakes, sponges, biscuits and scones	5
2	247 – Prepare, cook and finish basic grain dishes	4
2	296 – Produce healthier dishes	3
2	249 – Prepare, cook and finish basic cold and hot desserts	4
2	250 – Prepare and present food for cold presentation	4
2	278 – Prepare, cook and finish Dim Sum	5
2	279 – Prepare, cook and finish noodle dishes	4
2	280 – Prepare and cook food using a Tandoor	4
2	271 – Complete kitchen documentation	3
2	272 – Set up and close kitchen	4
2	202 – Order stock	4
1	126 – Cook and finish simple bread and dough products	3
2	248 – Liaise with care team to ensure that individual nutritional needs are met	3
1	145 – Prepare meals to meet the requirements set for school meals	4
2	666 – Employment rights and responsibilities in the hospitality, leisure, travel and tourism sector	2
<b>Entry Requirements</b>		
There are no formal educational requirements for the NVQ Professional Cookery Level 2 qualification, but all Chefs undertaking the qualification should have the opportunity and experience of working in a kitchen environment.		