

NVQ Diploma in Food Production and Cooking

The Level 2 NVQ Diploma in Food Production and Cooking develops skills and confidence and gives valuable professional recognition for operational level personnel.

The qualification is based on recognised occupational standards and is jointly certificated by Best Practice and Edexcel – the leading Awarding Organisation for vocational qualifications.

- Course duration 5 – 6 months
- Assessed through observation, discussion, testimony and workplace evidence.
- To achieve the NVQ, learners must achieve a total of 40 credits.
- Learners must complete all mandatory units (10 credits) plus optional units from Group A1 (16 credits) and the remaining optional units from Group B1 (14 credits)

Level 2

| Mandatory units (10 credits) | |
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| ■ Maintain food safety when storing, preparing and cooking food (4) | |
| ■ Working effectively as part of a hospitality team (3) | |
| ■ Maintenance of a safe, hygienic and secure working environment (3) | |
| Group A1 – Optional units | |
| ■ Produce basic fish dishes (4) | ■ Produce basic meat dishes (4) |
| ■ Produce basic poultry dishes (4) | ■ Produce basic vegetable dishes (4) |
| ■ Cook chill food (3) | ■ Cook freeze food (3) |
| ■ Produce basic bread and dough products (4) | ■ Produce basic cakes, sponges and scones (4) |
| ■ Produce cold starters and salads (3) | ■ Produce hot and cold desserts (3) |
| Group B1 – Optional units | |
| ■ Prepare hot and cold sandwiches (2) | ■ Maintain an efficient use of food resources (4) |
| ■ Maintain an efficient use of resources in the kitchen (3) | ■ Prepare, operate & clean specialist food preparation & cooking equipment (4) |
| ■ Prepare meals for distribution (2) | ■ Give customers a positive impression of yourself and your organisation (5) |
| ■ Convert a room for dining (3) | ■ Complete kitchen documentation (3) |
| ■ Set up and close kitchen (4) | ■ Modify the content of dishes (4) |
| ■ Promote new menu items (3) | ■ Present menu items according to a defined brand standard (3) |

Highlights

- 60 – 90 minutes per week study & preparation time
- Assessed in the workplace by experienced assessors

Progression

Successful learners may progress to a Level 3 NVQ Diploma in Professional Cookery.