

# NVQ Diploma in Professional Cookery

The Level 2 NVQ Diploma in Professional Cookery 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 58 credits.
- Learners must complete all mandatory units (13 credits) plus the remaining optional units from Group A1 (a minimum of 45 credits)

## Level 2

Mandatory units (13 credits)	
■ Maintenance of a safe, hygienic and secure working environment (3)	
■ Working effectively as part of a hospitality team (3)	
■ Maintain food safety when storing, preparing and cooking food (4)	
■ Maintain, handle and clean knives (3)	
Group A1 – Optional units	
■ Prepare fish for basic dishes (4)	■ Prepare meat for basic dishes (4)
■ Prepare poultry for basic dishes (4)	■ Prepare vegetables for basic dishes (4)
■ Cook and finish basic fish dishes (4)	■ Cook and finish basic meat dishes (5)
■ Cook and finish basic poultry dishes (5)	■ Cook and finish basic vegetable dishes (4)
■ Cook chill food (3)	■ Cook freeze food (3)
■ Prepare, cook and finish basic soups (4)	■ Prepare, cook and finish basic pasta dishes (4)
■ Prepare, cook and finish basic pastry dishes (5)	■ Prepare, cook and finish basic cakes, sponges, biscuits and scones (5)
■ Prepare, cook and finish basic hot and cold desserts (4)	■ Complete kitchen documentation (3)
■ Set up and close kitchen (4)	■ Order stock (4)

### Highlights

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

### Progression

Successful learners may progress to other Level 2 and 3 NVQs in the Hospitality suite.