



NVQ level 2



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food & drink
service

This qualification is aimed at people working within the hospitality industry whose role involves the combination of taking of orders and the service of food and drinks, providing practical training for these skills. The course also covers hygiene, teamworking and food safety in the workplace.

mandatory units

- unit 501 Maintain a safe, hygienic and secure working environment
- unit 504 Contribute to effective teamwork
- unit 601 Give customers a positive impression of yourself and your organisation
- unit 604 Maintain food safety when storing holding and serving food

optional units (choose 4)

- unit 502 Maintain and deal with payments
- unit 509 Prepare and clear areas for counter / takeaway service
- unit 510 Provide a counter / takeaway service
- unit 606 Prepare and clear areas for table service
- unit 607 Serve food at the table
- unit 608 Provide a silver service
- unit 609 Provide a buffet / carvery service
- unit 611 Prepare and clear the bar area
- unit 612 Serve alcoholic and soft drinks
- unit 613 Prepare and serve cocktails
- unit 614 Prepare and serve wines
- unit 615 Prepare cellars and kegs
- unit 616 Clean drinks dispense lines
- unit 617 Prepare and serve dispensed and instant hot drinks
- unit 618 Prepare and serve hot drinks using specialist equipment
- unit 619 Receive, store and issue drinks stock

