



apprenticeship

including:

- Level 1 Key Skills in Communication
- Level 1 Key Skills in Application of Number
- Employers Rights & Responsibilities (ERRs)



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food processing & cooking

The qualification is suitable for people working within a kitchen environment where the majority of the menu items are finished / processed on site for bulk or quick (but still good) food. Topics cover practical preparation and cooking techniques as well as hygiene, teamworking and food safety.

mandatory units

- unit 501 Maintain a safe, hygienic and secure working environment
- unit 504 Contribute to effective teamwork
- unit 603 Maintain food safety when storing, preparing and cooking food

optional units - section 1 (choose at least 4)

- unit 517 Prepare hot and cold sandwiches
- unit 627 Cook and finish basic fish dishes
- unit 629 Cook and finish basic meat dishes
- unit 630 Cook and finish basic poultry dishes
- unit 633 Cook and finish basic vegetable dishes
- unit 636 Prepare, cook and finish basic hot sauces
- unit 639 Prepare, cook and finish basic rice dishes
- unit 640 Prepare, cook and finish basic pasta dishes
- unit 641 Prepare, cook and finish basic pulse dishes
- unit 643 Prepare, cook and finish basic egg dishes
- unit 644 Prepare, cook and finish basic bread and dough products
- unit 645 Prepare, cook and finish basic pastry products
- unit 646 Prepare, cook and finish basic cakes, sponges and scones
- unit 647 Prepare, cook and finish basic grain dishes
- unit 648 Prepare, cook and finish healthier dishes
- unit 649 Prepare, cook and finish basic hot and cold desserts
- unit 650 Prepare and present food for cold presentation
- unit 673 Prepare, cook, finish and present flour, dough and tray-bake products

optional units - section 2 (choose at least 3)

- unit 001 Supervise the work of staff
- unit 502 Maintain and deal with payments
- unit 506 Maintain a vending machine
- unit 510 Provide a counter / takeaway service
- unit 541 Package for food delivery
- unit 601 Give customers a positive impression of yourself and your organisation (ICS)
- unit 602 Order stock
- unit 610 Convert a room for dining
- unit 671 Complete kitchen documentation
- unit 672 Set up and close kitchen

choose a total of 8 optional units

