



NVQ level 2



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professional
cookery

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 (choose 11)

- unit 526 Cook and finish simple bread and dough products
- unit 602 Order stock
- unit 620 Prepare fish for basic dishes
- unit 621 Prepare shellfish for basic dishes
- unit 622 Prepare meat for basic dishes
- unit 623 Prepare poultry for basic dishes
- unit 624 Prepare game for basic dishes
- unit 625 Prepare offal for basic dishes
- unit 626 Prepare vegetables for basic dishes
- unit 627 Cook and finish basic fish dishes
- unit 628 Cook and finish basic shellfish dishes
- unit 629 Cook and finish basic meat dishes
- unit 630 Cook and finish basic poultry dishes
- unit 631 Cook and finish basic game dishes
- unit 632 Cook and finish basic offal dishes
- unit 633 Cook and finish basic vegetable dishes
- unit 636 Prepare, cook and finish basic hot sauces
- unit 637 Prepare, cook and finish basic soups
- unit 638 Make basic stock
- 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 642 Prepare, cook and finish basic vegetable protein
- 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 671 Complete kitchen documentation
- unit 672 Set up and close kitchen

