



level 2
NVQ diploma

food production
& cooking

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skills

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This qualification is suitable for people working within a kitchen environment where the majority of the menu items are finished / processed on site and produce a range of different dishes using different ingredients. Topics cover a range of practical preparation and cooking techniques as well as hygiene, food safety and options to cover nutritional standards and menu content.

Learners will need to gain 30 optional unit credits by completing a minimum of 16 credits from optional unit group A & a minimum of 14 credits from optional unit group B.

Mandatory Units

Unit Number	Unit Title	Level	Credit
Unit 101	Maintain a safe, hygienic & secure working environment	1	3
Unit 104	Work effectively as part of a hospitality team	1	3
Unit 203	Maintain food safety when storing, preparing & cooking food	2	4

Optional Units - Group A

Unit Number	Unit Title	Level	Credit
Unit 281	Produce basic fish dishes	2	4
Unit 282	Produce basic meat dishes	2	4
Unit 283	Produce basic poultry dishes	2	4
Unit 284	Produce basic vegetable dishes	2	4
Unit 285	Cook chill food	2	3
Unit 286	Cook freeze food	2	3
Unit 287	Produce basic hot sauces	2	4
Unit 288	Produce basic rice, pulse & grain dishes	2	3
Unit 289	Produce basic pasta dishes	2	3
Unit 290	Produce basic bread & dough products	2	4
Unit 291	Produce basic pastry products	2	5
Unit 292	Produce basic cakes, sponges & scones	2	4
Unit 293	Produce hot & cold desserts	2	3

Optional Units - Group A (continued)

Unit Number	Unit Title	Level	Credit
Unit 294	Produce cold starters & salads	2	3
Unit 295	Produce flour, dough & tray-baked products	2	3

Optional Units - Group B

Unit Number	Unit Title	Level	Credit
Unit 110	Provide a counter or take away service	1	3
Unit 117	Prepare hot & cold sandwiches	1	2
Unit 143	Produce basic egg dishes	1	3
Unit 144	Prepare meals for distribution	1	2
Unit 145	Prepare meals to meet relevant nutritional standards set for school meals	1	4
Unit 146	Present menu items according to a defined brand standard	1	3
Unit 201	Give customers a positive impression of yourself & your organisation	2	5
Unit 205	Maintain & deal with payments	2	4
Unit 210	Cover a room for dining	2	3
Unit 234	Prepare & cook food to meet the requirements of allergy sufferers	2	3
Unit 235	Promote new menu items	2	3
Unit 248	Liaise with care team to ensure that an individual's nutritional needs are met	2	3
Unit 262	Modify the content of dishes	2	4
Unit 271	Complete kitchen documents	2	3
Unit 272	Set up & close a kitchen	2	4
Unit 296	Produce healthier dishes	2	3
Unit 297	Maintain an efficient use of food resources	2	4
Unit 298	Maintain an efficient use of resources in the kitchen	2	3
Unit 299	Prepare, operate & clean specialist food preparation & cooking equipment	2	4
Unit 666	Employment rights & responsibilities in the hospitality, leisure, travel & tourism sector	2	2