



Qube learning

level 2  
NVQ diploma

kitchen services

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This qualification is suitable for people working within a kitchen environment where the menu is set to a brand standard with set dishes & ingredients. Topics cover the practical preparation and cooking techniques as well as hygiene, food safety and specific kitchen processes.

Learners will need to gain 27 credits completing a minimum of 11 credits from optional unit group A. The remaining 16 credits can be selected from optional unit groups A or 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 110	Provide a counter or take away service	1	3
Unit 116	Prepare & finish simple salad & fruit dishes	1	2
Unit 117	Prepare hot & cold sandwiches	1	2
Unit 118	Cook vegetables	1	3
Unit 119	Prepare & cook fish	1	3
Unit 120	Prepare & cook meat & poultry	1	4
Unit 146	Present menu items according to a defined brand standard	1	3
Unit 298	Maintain an efficient use of resources in the kitchen	2	3

#### Optional Units - Group B

Unit Number	Unit Title	Level	Credit
Unit 235	Promote new menu items	2	3
Unit 271	Complete kitchen documents	2	3
Unit 272	Set up & close a kitchen	2	4
Unit 293	Produce hot & cold desserts	2	3
Unit 294	Produce cold starters & salads	2	3
Unit 296	Produce healthier dishes	2	3
Unit 297	Maintain an efficient use of food resources	2	4
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

