



Qube learning

level 2
NVQ diploma



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professional cookery

This qualification is suitable for experienced kitchen staff within an environment where the majority of the menu items are created on site using a number of different ingredients and cooking methods. Topics cover the practical preparation and cooking techniques of a range of dishes and elements as well as hygiene, food and utensil safety and important kitchen processes.

Learners will need to gain 45 credits from the optional units.

Mandatory Units

Unit Number	Unit Title	Level	Credit
Unit 101	Maintain a safe, hygienic & secure working environment	1	3
Unit 102	Maintain, handle & clean knives	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

Unit Number	Unit Title	Level	Credit
Unit 126	Cook & finish simple bread & dough products	1	3
Unit 145	Prepare meals to meet relevant nutritional standards set for school meals	1	4
Unit 202	Order stock	2	4
Unit 220	Prepare fish for basic dishes	2	4
Unit 221	Prepare shellfish for basic dishes	2	3
Unit 222	Prepare meat for basic dishes	2	4
Unit 223	Prepare poultry for basic dishes	2	4
Unit 224	Prepare game for basic dishes	2	4
Unit 225	Prepare offal for basic dishes	2	3
Unit 226	Prepare vegetables for basic dishes	2	4
Unit 227	Cook & finish basic fish dishes	2	4
Unit 228	Cook & finish basic shellfish dishes	2	4
Unit 229	Cook & finish basic meat dishes	2	5
Unit 230	Cook & finish basic poultry dishes	2	5

Optional Units (continued)

Unit Number	Unit Title	Level	Credit
Unit 231	Cook & finish basic game dishes	2	5
Unit 232	Cook & finish basic offal dishes	2	5
Unit 233	Cook & finish basic vegetable dishes	2	4
Unit 236	Prepare, cook & finish basic hot sauces	2	4
Unit 237	Prepare, cook & finish basic soups	2	4
Unit 238	Make basic stock	2	3
Unit 239	Prepare, cook & finish basic rice dishes	2	4
Unit 240	Prepare, cook & finish basic pasta dishes	2	4
Unit 241	Prepare, cook & finish pulse dishes	2	4
Unit 242	Prepare, cook & finish basic vegetable protein dishes	2	4
Unit 243	Prepare, cook & finish basic egg dishes	2	3
Unit 244	Prepare, cook & finish basic bread & dough products	2	5
Unit 245	Prepare, cook & finish basic pastry products	2	5
Unit 246	Prepare, cook & finish cakes, sponges, biscuits & scones	2	5
Unit 247	Prepare, cook & finish basic grain dishes	2	4
Unit 248	Liaise with care team to ensure that an individual's nutritional needs are met	2	3
Unit 249	Prepare, cook & finish hot & cold desserts	2	4
Unit 250	Prepare & present food for cold presentation	2	4
Unit 271	Complete kitchen documents	2	3
Unit 272	Set up & close a kitchen	2	4
Unit 276	Process dried ingredients prior to cooking	2	2
Unit 277	Prepare & mix spice & herb blends	2	2
Unit 285	Cook chill food	2	3
Unit 286	Cook freeze food	2	3
Unit 296	Produce healthier dishes	2	3
Unit 666	Employment rights & responsibilities in the hospitality, leisure, travel & tourism sector	2	2