

Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF)**Qualification Number: 600/0833/7****What is the purpose of this qualification?**

This Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) is a recognised qualification for those working or wishing to work in the hospitality sector in a professional kitchen as Craft Chef, Commis Chef, Demi Chef or Chef de Partie. Learners taking this qualification may expect to work in a restaurant, hotel or an events organisation. The qualification is designed to prepare learners for further training or learning and develop skills and knowledge associated with working as a skilled chef.

This qualification relates to the National Occupational Standards for the hospitality industry as defined by people 1st, the Sector Skills Council. The qualification is accredited on the Qualifications and Credit Framework.

People 1st recognise this qualification as the knowledge component of the Intermediate Apprenticeship in Catering and Professional Chefs (Professional Cookery).

What does this qualification cover?

The qualification comprises of 26 credits and ranges from 148-218 guided learning hours.

Learners will complete four mandatory units worth 7 credits in the following subjects:

- Safe, Hygienic and Secure Working Environments in Hospitality
- Effective Teamwork
- Principles of how to maintain, handle and clean knives
- Food safety in catering

Learners will then choose optional units to make up a further 19 credits from units such as:

- Preparation, Cooking and Finishing of Fish Dishes
- Preparation, Cooking and Finishing of Poultry Dishes
- Preparation, Cooking and Finishing of Meat Dishes
- Preparation, Cooking and Finishing of Vegetable Dishes
- Principles of preparing cooking and finishing basic egg dishes
- Principles of preparing, cooking and finishing basic rice dishes
- Principles of making basic stocks
- Principles of preparing cooking and finishing basic hot sauces
- Principles of preparing, cooking and finishing noodle dishes
- Principles of preparing and cooking food using a tandoor
- Principles of preparing, cooking and finishing game dishes
- Principles of Completing Kitchen documentation
- Principles of preparing cooking and finishing basic pulse dishes
- Principles of preparing, cooking and finishing basic grain dishes
- Principles of processing dried ingredients prior to cooking
- Principles of preparing and mixing spice and herb blends
- Principles of preparing, cooking and finishing basic soups
- Principles of preparing, cooking and finishing dim sum
- Principles of preparing, cooking and finishing basic pastry products
- Principles of setting up and closing the kitchen
- Principles of Customer Service in Hospitality Leisure Travel and Tourism

How is the Qualification Assessed?

Learners will undertake assessments devised by their centres to create a portfolio of evidence. Alternatively, learners can complete online Multiple Choice Tests via Pearson platforms.

Who could take this qualification?

This qualification is for all learners aged 16 and above who are capable of reaching the required standards. Learners do not need any prior qualifications, knowledge or experience before starting the qualification. They may be seeking work within the hospitality sector, or they may already be employed in a hospitality role working in restaurant or other establishment where food is prepared and cooked. Learners could also take this qualification as part of a traineeship programme.

Although this qualification is part of the Intermediate Apprenticeship for Catering and Professional Chefs (Professional Cookery), some learners may need or wish to take the qualification on its own, for example, learners who work on a part-time or voluntary basis or those who are not yet employed in the industry but wish to upskill their knowledge and understanding in preparation for working as a professional chef.

What are the potential job roles for those working towards this qualification:

- **Craft Chef - fine dining** Cook, prepare and finish food, ensuring food section is constantly supplied with the full range of menu items avoiding shortages and wastage, food safety, health, safety and welfare of all guests and colleagues and cleaning duties.
- **Craft Chef - casual dining or restaurants, hotels and gastro pubs** Preparation and cooking of food in line with brand and menu specification, ensuring food section is constantly supplied with the full range of menu items avoiding shortages and wastage, food safety, health, safety and welfare of all guests and colleagues and cleaning duties.
- **Commis Chef** - Cook, prepare and finish food items using specialist spices and methods ensuring food section is constantly supplied with the full range of menu items avoiding shortages and wastage, food safety, health, safety and welfare of all guests and colleagues and cleaning duties.
- **Demi Chef/Chef de partie** Cook, prepare and finish food, avoiding shortages & wastage, ensuring constant supply of the full range of menu items; food safety; health, safety & welfare. Dealing with a menu requiring a breadth of skills & knowledge across all areas of cookery, able to cook from scratch using fresh ingredients.

What could this qualification lead to?

Learners who achieve the Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) will be able to demonstrate knowledge and understanding of their job role which may support their entry into employment. They could also progress on to related qualifications, for example:

- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF) (500/9916/4)
- Pearson BTEC Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF) (600/0872/6)
- Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) (600/0871/4)

Who supports this qualification?

This qualification is highly valued by the Craft Guild of Chefs: <http://craftguildofchefs.org/> and the following employers:

- PQ Event Caterer;
- AWC Training,
- Doncaster Racing.

