

***Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) (QCF)*****Qualification Number: 600/0873/8****What is the purpose of this qualification?**

This Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) is a recognised qualification for those working or wishing to work in the hospitality sector within a professional kitchen in the role of a kitchen assistant or junior chef. The qualification is designed to prepare learners for further training or learning and develop skills and knowledge associated with working in a kitchen producing simple dishes and supporting other chefs.

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 1<sup>st</sup> recognise this qualification as the knowledge component of the Intermediate Apprenticeship for Catering and Professional Chefs (Kitchen Services).

**What does this qualification cover?**

The qualification comprises of 13 credits and ranges from 99 – 111 guided learning hours.

Learners will complete three mandatory units worth 5 credits in the following subjects:

- Safe, Hygienic and Secure Working Environments in Hospitality
- Effective Teamwork
- Food Safety in Catering

Learners will then choose optional units to make up a further 2 credits from units such as:

- Principles of preparing and cooking fish
- Principles of preparing and cooking meat and poultry
- Principles of Providing a Counter and Takeaway Service
- Principles of how to maintain an efficient use of resources in the kitchen

Lastly, learners will then complete between 6 and 7 credits from a final group of optional units, including options such as:

- Principles of Completing Kitchen documentation
- Principles of setting up and closing the kitchen
- Principles of producing basic hot and cold desserts
- Principles of producing cold starters and salads
- Prepare, Cook and Finish Food
- 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 service sector, or they may already be employed in a hospitality role working in a professional kitchen or catering establishment. 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 (Kitchen Services), 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 kitchen assistant or assistant chef.

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

- **Assistant Chef/Junior Chef.** In these roles, employees will be expected to help prepare, cook and serve large volumes of nutritious meals in a hygienic environment.
- **Kitchen Assistant.** As a Kitchen Assistant, employees will need to keep the kitchen clean, tidy, safe and hygienic, maintain food safety when cooking, storing or putting clean items away, using basic kitchen equipment, chemicals, cleaning substances, collecting waste and disposing of it safely, unloading deliveries of food and equipment to the kitchen.

### What could this qualification lead to?

This qualification allows learners to develop the underpinning knowledge and understanding associated with basic areas of food preparation and cooking to a standard required by the hospitality industry. Learners can progress on to the Level 2 qualifications such as Professional Cookery, where they can learn the principles behind producing and cooking a wider variety of dishes to facilitate a wider portfolio of skills. Alternatively, learners could move up to a level 3 Professional Cookery qualification to learn the principles of preparing and cooking and finishing more complex dishes. Learners also have the option to take a Level 2 NVQ in Kitchen Services to put into practice some of the principles they have gained from this qualification.

- Pearson Edexcel Level 2 NVQ Diploma in Kitchen Services (QCF)
- Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF)
- Pearson BTEC Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF)

Learners who achieve the Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) 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:

### Who supports this qualification?

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

