

Pearson Edexcel Level 2 NVQ Diploma in Kitchen Services (QCF)

Qualification Number: 500/9788/X

What is the purpose of this qualification?

This Pearson Edexcel Level 2 NVQ Diploma in Kitchen Services is a recognised qualification for those working in the hospitality sector within a professional kitchen. The qualification is designed to assess and confirm occupational competence for the roles Kitchen Assistant or junior chef. This qualification requires learners to be working in a professional kitchen environment.

This qualification is based on 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 competence component of the Intermediate Apprenticeship for Catering and Professional Chefs (Kitchen Services)

What does this qualification cover?

The qualification comprises of 37 credits and has a range of 309 - 323 guided learning hours.

Learners will complete three mandatory units worth 10 credits in the following subjects:

- Maintenance of a Safe, Hygienic and Secure Working Environment
- Working Effectively as Part of a Hospitality Team
- Maintaining Food Safety When Storing, Preparing and Cooking Food.

Learners will then choose optional units to make up a further 11 credits from units such as:

- Cook vegetables
- Prepare and Finish Simple Salad and Fruit Dishes
- Prepare and cook fish
- Prepare and cook meat and poultry
- Provide a counter and takeaway service
- Maintain an Efficient Use of Resources in the Kitchen
- Present Menu Items According to a Defined Brand Standard
- Prepare Hot and Cold Sandwiches

Lastly, learners will then complete 16 credits from a final group of optional units, including options such as:

- Produce Basic Hot and Cold Desserts
- Produce Cold Starters and Salads
- Produce Healthier Dishes
- Maintain an Efficient Use of Food Resources
- Prepare, Operate and Clean Specialist Food Preparation and Cooking Equipment
- Promote New Menu Items
- Complete Kitchen Documentation
- Set Up and Close Kitchen
- Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector

How is the Qualification Assessed?

Learners will undertake assessments devised by their centres which will include observation of them carrying out elements of the job.

Who could take this qualification?

This qualification is for all learners aged 14 and above who are capable of reaching the required standards. Learners do not need any prior qualifications, knowledge or experience before starting the qualification, however as the assessment requires learners to demonstrate their skills and knowledge in a working environment, learners should be employed or work in a professional kitchen.

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 new to the role but wish to upskill and demonstrate competency in the areas covered by the qualification.

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?

Learners who achieve the Level 2 NVQ Diploma in Kitchen Services will be able to demonstrate competency in their job role and may see them taking on greater responsibility or working with less supervision. They could also progress on to roles such as Production /Commis chef or further their study by taking related qualifications, for example:

- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) 500/9953/X
- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery 500/9916/4
- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking) 500/9322/8
- Pearson Edexcel Level 3 NVQ Diploma in Hospitality Supervision and Leadership 600/1053/8

Who supports this qualification?

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

- St Christopher's School,
- Doncaster Racing