

## Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF)

**Qualification Number: 500/9916/4**

### What is the purpose of this qualification?

This Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery 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 of Craft Chef/ Production Chef, Head Cook, Demi Chef or Chef de Partie. 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 1<sup>st</sup> recognise this qualification as the competence component of the Intermediate Apprenticeship for Catering and Professional Chefs (Professional Cookery).

### What does this qualification cover?

The qualification comprises of 58 credits and has a range of 465 - 511 guided learning hours.

Learners will complete four mandatory units worth 13 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
- Maintain, handle and clean knives.

Learners will then choose optional units to make up a further 45 credits from units such as:

- Prepare fish for basic dishes
- Prepare shellfish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare game for basic dishes
- Prepare offal for basic dishes
- Prepare vegetables for basic dishes
- Process dried ingredients prior to cooking
- Prepare and mix spice and herb blends
- Cook and finish basic fish dishes
- Cook and finish basic shellfish dishes
- Cook and finish basic meat dishes
- Cook and finish basic poultry dishes
- Cook and finish basic game dishes
- Cook and finish basic offal dishes
- Cook and finish basic vegetable dishes
- Cook-Chill Food
- Cook-Freeze Food
- Prepare cook and finish basic hot sauces
- Prepare, cook and finish basic soups
- Make basic stock
- Prepare, cook and finish basic rice dishes
- Prepare, cook and finish basic pasta dishes
- Prepare, cook and finish basic pulse dishes
- Prepare, cook and finish basic vegetable protein dishes
- Prepare, cook and finish basic egg dishes
- Prepare, cook and finish basic bread and dough products

- Prepare, cook and finish basic pastry products
- Prepare, cook and finish basic cakes, sponges, biscuits and scones
- Prepare, cook and finish basic grain dishes
- Produce Healthier Dishes
- Prepare, cook and finish basic cold and hot desserts
- Prepare and present food for cold presentation
- Prepare, cook and finish Dim Sum
- Prepare, cook and finish noodle dishes
- Prepare and cook food using a Tandoor
- Complete Kitchen Documentation
- Set Up and Close Kitchen
- Order stock
- Cook and finish simple bread and dough products
- Liaise with Care Team to Ensure that an Individual's Nutritional Needs are Met
- Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals
- 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 (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 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:

- **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/Production 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.
- **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 NVQ Diploma in Professional Cookery 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 Advanced Professional Chef or Kitchen Supervisors and they can further their study by taking related qualifications, for example:

- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking) 500/9322/8
- Pearson Edexcel Level 3 NVQ Diploma in Professional Cookery 500/9321/6

- 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:

- Harrison Catering Services;