

Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF)

Qualification Number: 500/9953/X

What is the purpose of this qualification?

This Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking)(QCF) 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 role of Demi Chef de Partie 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 1st recognise this qualification as the competence component of the Intermediate Apprenticeship for Catering and Professional Chefs (Professional Cookery – Preparation and Cooking).

What does this qualification cover?

The qualification comprises of 58 credits and has a range of 473 - 491 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 a minimum of 13 credits from Group A1:

- Cook and finish basic fish dishes
- Cook and finish basic meat dishes
- Cook and finish basic poultry dishes
- Cook and finish basic vegetable dishes

Followed by a minimum of 12 credits from Group B1

- Prepare fish for basic dishes
- Prepare meat for basic dishes
- Prepare poultry for basic dishes
- Prepare vegetables for basic dishes

The a minimum of 3 credits from group C1

- Prepare cook and finish basic hot sauces
- Prepare, cook and finish basic soups
- Make basic stock

Plus a minimum of 17 credits required from group D1

- 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
- 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
- Cook and finish simple bread and dough products

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 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, 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 – Preparation and Cooking), 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.

Learners should choose this qualification over the similarly titled Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery pathway if they work in a specific station in the kitchen or wish to specialise in preparation and cooking skills rather than the general route. If they have a more general role/wider remit that may involve multiple disciplines, the general pathway may be more appropriate.

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

- **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 (Preparation and Cooking) 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 (Senior Chef de Partie or Sous 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/>

The letter of recognition can be found under the 'Course Materials' section on this page: <http://qualifications.pearson.com/en/qualifications/nvq-and-competence-based-qualifications/hospitality-travel-tourism-events/professional-cookery-preparation-and-cooking-l2.html>