NVQ PROFESSIONAL COOKERY
Level 2

RESPONSE Industry Skills and Training

- This qualification is designed for employees who have experience of working within the industry or have completed a Level 1 NVQ in Food Preparation and Cooking.
- The bulk of this programme is delivered and assessed in the workplace. However, Awarding Body guidelines stipulate that on-line assessments must take place at the College. An assessor will visit the employees to develop a tailored training and assessment plan. Assessment is extremely flexible and is arranged in negotiation between the employer, employee and college assessor.
- Assessment time varies, but generally the qualification is completed within 6-12 months.

Professional Cookery NVQ Level 2

To achieve a full award, candidates must complete 14 units (three mandatoryunits and eleven optional units).

MANDATORY UNITS	
• Maintain a safe and hygienic working environment	• Maintain food safety when storing, preparing and cooking food
• Contribute to effective teamwork	
OPTIONAL UNITS	
• Prepare fish for basic dishes	• Prepare, cook and finish basic hot sauces
• Prepare shellfish for basic dishes	• Prepare, cook and finish basic soups
• Prepare meat for basic dishes	• Make basic stock
• Prepare poultry for basic dishes	• Prepare, cook and finish basic rice dishes
• Prepare game for basic dishes	• Prepare, cook and finish basic pasta dishes
• Prepare offal for basic dishes	• Prepare, cook and finish basic pulse dishes
• Prepare vegetables for basic dishes	• Prepare, cook and finish basic vegetable protein dishes
• Cook and finish basic fish dishes	• Prepare, cook and finish basic egg dishes
• Cook and finish basic shellfish dishes	• Prepare, cook and finish bread and dough products
• Cook and finish basic meat dishes	• Prepare, cook and finish basic pastry products
• Cook and finish basic poultry dishes	• Prepare, cook and finish cakes, sponges and scones
• Cook and finish basic game dishes	• Prepare, cook and finish basic grain dishes
• Cook and finish basic offal dishes	• Prepare, cook and finish basic healthier dishes
• Cook and finish basic vegetable dishes	• Prepare, cook and finish basic hot and cold desserts
• Cook-chill food	• Prepare and present food for cold presentation
• Cook-freeze food	• Complete kitchen documentation
• Prepare, cook and finish basic hot sauces	• Set up and close kitchen
• Prepare, cook and finish basic soups	• Order stock

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