



This course aims to provide the necessary knowledge and practical skills to achieve an NVQ at level 2 in Professional Cookery. Additionally, basic skills relevant to the business are taught at level 1 (Communication and Application of Number).

This framework has two routes:

1. **Level 2 Professional Cookery NVQ/SVQ (Preparation and Cooking)** is suggested for candidates who need to provide evidence of rounded basic skills and knowledge, such as students on full-time college programmes.
2. **Level 2 Professional Cookery NVQ/SVQ** which will enable candidates to be assessed against units that are relevant to their place of work.

Professional Cookery NVQ/SVQ level 2	
To achieve a Level 2 Professional Cookery NVQ/SVQ candidates must achieve of 14 units in total	
MANDATORY UNITS – BOTH ROUTES	
<ul style="list-style-type: none"> • Maintain a safe, hygienic and secure working environment • Contribute to effective teamwork (CfA) • Maintain food safety when storing, preparing and cooking food 	
GROUP A	
Candidates must complete a minimum of three of the following units	
<ul style="list-style-type: none"> • Cook and finish basic fish dishes • Cook and finish basic meat dishes 	<ul style="list-style-type: none"> • Cook and finish basic poultry dishes • Cook and finish basic vegetable dishes
GROUP B	
Candidates must complete a minimum of three of the following units	
<ul style="list-style-type: none"> • Prepare fish for basic dishes • Prepare meat for basic dishes 	<ul style="list-style-type: none"> • Prepare poultry for basic dishes • Prepare vegetables for basic dishes
GROUP C	
Candidates must complete a minimum of one of the following units	
<ul style="list-style-type: none"> • Prepare, cook and finish basic hot sauces • Prepare, cook and finish basic soups 	<ul style="list-style-type: none"> • Make basic stock
Candidates may take the remaining units from the following	
<ul style="list-style-type: none"> • Prepare, cook and finish basic cakes, sponges and scones • Cook and finish basic game dishes • Cook and finish basic offal dishes • Prepare, cook and finish basic hot and cold desserts • Cook-freeze food • Prepare shellfish for basic dishes • Prepare game for basic dishes • Prepare and present food for cold presentation • Prepare, cook and finish basic rice dishes • Prepare, cook and finish basic pasta dishes 	<ul style="list-style-type: none"> • Prepare, cook and finish basic vegetable protein dishes • Prepare, cook and finish basic egg dishes • Cook-chill food • Prepare, cook and finish basic bread and dough products • Cook and finish basic shellfish dishes • Prepare, cook and finish basic grain dishes • Prepare, cook and finish healthier dishes • Prepare, cook and finish basic pastry products • Prepare offal for basic dishes • Prepare, cook and finish basic pulse dishes

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