

Level 2 NVQ Diploma in Professional Cookery



Course content

Mandatory units

This course covers all the duties needed to become a chef. Units include:

- Develop and contribute to good working relationships
- Maintain a safe working environment
- Maintain hygiene in storage preparation and cooking
- Maintain and handle knives
- Prepare meat
- Cook meat
- Prepare poultry
- Cook poultry
- Prepare and cook basic soups
- Prepare and cook hot sauces
- Prepare and cook basic pasta dishes
- Prepare vegetables
- Cook vegetables
- Prepare and cook dough products
- Prepare and cook rice dishes

Who is the course for?

The course is designed for learners who have gained a Level 1 and want to develop their skills or may already be working within the hospitality and catering industry. The qualification is designed to further develop cooking skills for chefs who want to advance their career in the hospitality and catering industry.

Assessment method

- Written assessment for every unit

Entry requirements

Functional Skills in English and Maths at Level 1 or above.

Future opportunities / career options

Progression to NVQ Level 3.

When the course is run?

Daytime, 2 days per week (9am-4pm). 36 weeks per year.



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2011/12
Academic Year

**Contact Guidance on
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