



Technical and Vocational Education and Training (TVET) Council



**Occupational Standards
of Competence**

Food Preparation and Cookery

Level 2

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Food Preparation and Cooking

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Regional and Extra-Regional Organisations

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Hospitality Training Foundation (HTF) United Kingdom

Qualification Overview

NVQ

in

Food Preparation and Cookery Level 2

Qualification Overview

Who is the qualification for?

The NVQ in Food Preparation and Cookery Level 2 is for individuals whose Food Preparation and Cooking role require well developed behavioural competence, but whose scope for independent decision making and for bringing about change is limited. They are likely to be in roles where for example they:

- Prepare and cook a wide selection of dishes according to recipes
- Use a variety of utensils and equipment including ovens, broilers, grills and grinders
- Produce baked goods – breads, cookies, pastries, cakes and rolls
- Estimate food requirements, plan menus, ensure food quality and order food supplies

Relevant occupations include:

- 1st Commis Cook
- 1 Demi Chef
- Cook

This list is not exhaustive and only serves to illustrate the breadth of the qualification.

How the qualification is structured:

To achieve the full qualification, candidates must complete Twelve (12) units in total made up of five (5) Mandatory Units from Group A, plus Four (4) Optional Units from Group B and Three (3) Optional Units from Group C.

APPROVED NATIONAL VOCATIONAL QUALIFICATION STRUCTURE

FOOD PREPARATION AND COOKERY – LEVEL 2

To achieve the full qualification, candidates must complete twelve (12) units in total made up of five (5) Mandatory Units from Group A, plus four (4) Optional Units from Group B and three (3) Optional Units from Group C.

<u>Mandatory Units</u> (All must be completed)		<u>TVETC Number</u>
1	Create and maintain effective working relationships	U00106
	1.1 Gain the trust and support of colleagues and team members	
	1.2 Gain the trust and support of one’s immediate manager	
2	Maintain a safe and secure working environment	U00306
	2.1 Maintain personal health and hygiene	
	2.2 Carry out procedures in the event of fire	
	2.3 Deal with the discovery of suspicious items/packages	
	2.4 Carry out procedures in the event of an accident	
	2.5 Maintain a safe work environment for customers, staff and visitors	
	2.6 Maintain a secure environment for customers, staff and visitors	
3	Clean food production areas, equipment and utensils	U09801
	3.1 Clean food production areas	
	3.2 Clean food production equipment	
	3.3 Clean food production utensils	
4	Maintain and handle knives	U09901
	4.1 Maintain knives	
	4.2 Handle knives	
5	Maintain and promote hygiene in food storage, preparation and cooking	U13602
	5.1 Maintain and promote hygiene in food storage	
	5.2 Maintain and promote hygiene in food preparation and cooking	

FOOD PREPARATION AND COOKERY – LEVEL 2

Optional Units – Group B (choose 4)

6	Clean and maintain cutting equipment	U13702
6.1	Clean cutting equipment	
6.2	Maintain cutting equipment	
7	Prepare and cook basic fish dishes	U13802
7.1	Prepare basic fish dishes for cooking	
7.2	Cut and finish basic fish dishes	
8	Prepare and cook basic hot and cold sauces	U13902
8.1	Prepare basic hot and cold sauces	
8.2	Cook basic hot and cold sauces	
9	Prepare and cook basic meat, poultry and offal dishes	U14002
9.1	Prepare basic meat, poultry and offal dishes	
9.2	Cook basic meat, poultry and offal dishes	
10	Prepare and cook basic soups	U14102
10.1	Prepare basic soups	
10.2	Cook basic soups	
11	Prepare and cook vegetables for basic hot dishes and salads	U14202
11.1	Prepare vegetables for basic hot dishes and salads	
11.2	Cook vegetables for basic hot dishes and salads	

Optional Units – Group C (choose 3)

12	Prepare and cook basic pulse dishes	U14302
12.1	Prepare basic pulse dishes	
12.2	Cook basic pulse dishes	
13	Cook-chill Food	U14402
13.1	Portion, pack and blast-chill food	
13.2	Store cook-chill food	

FOOD PREPARATION AND COOKERY – LEVEL 2

Optional Units – Group C (choose 3) .../Continued

14	Cook-freeze food	U14502
	14.1 Portion, pack and blast-freeze food	
	14.2 Store cook-freeze food	
15	Prepare, bake and decorate basic cakes, cookies and biscuits	U14602
	15.1 Prepare basic cakes, cookies and biscuits	
	15.2 Bake basic cakes, cookies and biscuits	
	15.3 Decorate basic cakes, cookies and biscuits	
16	Prepare and cook basic cold desserts	U14702
	16.1 Prepare basic cold desserts	
	16.2 Cook and finish basic cold desserts	
17	Prepare and cook basic hot desserts	U14802
	17.1 Prepare basic hot desserts	
	17.2 Cook and finish basic hot desserts	
18	Prepare and cook basic dough products and quick breads	U14902
	18.1 Prepare basic dough products and quick breads	
	18.2 Cook basic dough products and quick breads	
19	Prepare and cook basic egg dishes	U15002
	19.1 Prepare basic egg dishes	
	19.2 Cook basic egg dishes	
20	Prepare and cook basic pasta dishes	U15102
	20.1 Prepare basic pasta dishes	
	20.2 Cook basic pasta dishes	
21	Prepare and cook basic pastry dishes	U15202
	21.1 Prepare basic pastry dishes	
	21.2 Cook basic pastry dishes	

FOOD PREPARATION AND COOKERY – LEVEL 2

Optional Units – Group C (choose 3) .../Continued

22	Prepare and cook basic rice dishes	U15302
	22.1 Prepare basic rice dishes	
	22.2 Cook basic rice dishes	
23	Prepare and cook basic shell-fish dishes	U15402
	23.1 Prepare basic shell-fish dishes	
	23.2 Cook and finish basic shell-fish dishes	
24	Prepare and cook basic vegetable protein dishes	U15502
	24.1 Prepare basic vegetable protein dishes	
	24.2 Cook basic vegetable protein dishes	
25	Prepare and present food for cold presentation	U15602
	25.1 Prepare and present sandwiches and canapés	
	25.2 Prepare and present cooked, cured and prepared foods	

Qualification Overview

Evidence Requirements

For a candidate to be judged competent in a unit, the evidence presented must satisfy:

- All the performance criteria in each element
- All the range in each element
- All the evidence requirements
- All the relevant knowledge and understanding listed

Competence must be demonstrated consistently in the workplace over a period of time.

The candidate must produce varied performance evidence and knowledge evidence derived from different situations over a period of time in the workplace.

Unless otherwise stated within the evidence requirements, all performance evidence must come from **real work** within the workplace. **Work** being defined as real if the provision of a service or product by the candidate that if not carried out, would require the organization to employ someone else to execute the task.

Simulation

Unless otherwise stated in the evidence requirements, simulation is acceptable only as a supplementary form of evidence for certain range statements and performance criteria. These situations may include generic health and safety, fire and contingency activities for which the opportunity for assessment is often minimal in the workplace. It **should not** include routine activities which should be covered by performance evidence.

Where assessment is to be carried out through activities performed under simulation, the internal verifier must agree to the use of simulated activities with the assessor(s) and external verifier before they take place and must sample all performance evidence produced through simulated activities.