

Diploma

Food production & cooking

Level 2 NVQ

For people working, or considering working in high volume catering units.

To achieve the full qualification candidates must attain a minimum of 40 credits in total.

This comprises of:

- All of the mandatory units (10credits)
- A minimum of 16 credits from section A
- A minimum of 14 credits from section B

MANDATORY UNITS

	Credit value
• Maintain a safe, hygienic and secure working environment	3
• Work effectively as a part of a hospitality team	3
• Maintain food safety when storing, holding and serving food	4

SECTION A

• Produce basic fish dishes	4	• Produce basic rice, pulse and grain dishes	3
• Produce basic meat dishes	4	• Produce basic bread and dough products	3
• Produce basic poultry dishes	2	• Produce basic cakes, sponges & scones	4
• Produce basic pasta dishes	3	• Produce basic vegetable dishes	4
• Produce basic hot sauces	4	• Produce basic pastry products	4
• Cook-chill food	3	• Produce basic hot & cold desserts	3
• Cook-freeze food	3	• Produce cold starters and salads	3
• Produce flour, dough and tray baked products			3

SECTION B

• Promote new menu items	3	• Prepare hot & cold sandwiches	2
• Produce basic egg dishes	3	• Provide a counter/takeaway service	3
• Produce healthier dishes	3	• Maintain an efficient use of food resources	4
• Prep. meals for distribution	2	• Complete kitchen documentation	3
• Convert a room for dining	3	• Maintain and deal with payments	4
• Set up and close kitchen	4	• Modify the content of dishes	4
• Convert a room for dining	3	• Maintain efficient use of resources in kitchen	3
• Prepare, operate and clean specialist food prep. and cooking equipment			4
• Liaise with care team to ensure that an individuals nutritional needs are met			3
• Prepare and cook food to meet the requirements of allergy sufferers			3
• Prepare meals to meet relevant nutritional standards set for school meals			4
• Present menu items according to a defined brand standard			3
• Give customers a positive impression of yourself and your organisation			5
• Employment rights & responsibilities in the hospitality, leisure, travel and tourism sector			2

Working at your own pace, you will build a portfolio of evidence of your competence, which will be assessed on an on-going basis by your ISIS learning advisor.

Contact ISIS for further information

putting people first

www.isis-training.co.uk

20
Wide Bargate
Boston
Lincolnshire
PE21 6RF

01205
354171

Norwich
Union House
Silver Street
Lincoln
LN2 1EA

01522
532225

