

## Hospitality Food Preparation Level 2

Food Preparation is a complex business and no two kitchen areas are the same. Restaurants have different customers, products and rules. Our Apprenticeships in Food Preparation have been designed with this in mind. To achieve the Apprenticeship awarded by the Sector Skills Council in Hospitality, People 1<sup>st</sup>, you will need to complete the NVQ, Key Skills and Technical Certificate sections.

### NVQ FOOD PREPARATION CITY & GUILDS

**MANDATORY UNITS:**  
3 mandatory units must be completed.

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork
- Maintain food safety when storing, preparing and cooking food.



**OPTIONAL UNITS:**  
8 optional units must be completed with a minimum of 4 from Route A and a minimum of 3 from Route B. No more than 3 optional units may be at level 1 (L1).

### NVQ FOOD PREPARATION (CITY & GUILDS)

**OPTIONAL UNITS:**

#### Route A:

- Prepare hot and cold sandwiches (L1)
- Cook and finish basic fish dishes
- Cook and finish basic meat dishes
- Cook and finish basic poultry dishes
- Cook and finish basic vegetable dishes
- Cook-chill food
- Cook-freeze food
- Prepare, cook and finish basic hot sauces
- Prepare, cook and finish basic rice dishes
- Prepare, cook and finish basic pasta dishes
- Prepare, cook and finish basic pulse dishes
- Prepare, cook and finish basic egg dishes
- Prepare, cook and finish basic bread and dough products
- Prepare, cook and finish basic pastry products
- Prepare, cook and finish basic cakes, sponges and scones
- Prepare, cook and finish basic grain dishes
- Prepare, cook and finish healthier dishes
- Prepare, cook and finish basic hot and cold desserts
- Prepare and cook food for cold presentation
- Process, cook, finish and present flour dough and tray-bake products

#### Route B:

- Supervise the work of staff
- Maintain and deal with payments (L1)
- Maintain a vending machine (L1)
- Provide a counter/takeaway service (L1)
- Package food for delivery (L1)
- Give customers a positive impression of yourself and your organisation
- Order Stock
- Convert a room for dining
- Complete kitchen documentation
- Set up and close a kitchen

### KEY SKILLS

Key Skills are the skills we all need and use in everyday life. They are a key to any training undertaken and help us to perform better in everyday tasks.

Key Skills taught and tested are:

#### **Application of number Level 1**

- Multiple choice test
- Portfolio Building

#### **Communication Level 1**

- Multiple choice test
- Portfolio Building

### TECHNICAL CERTIFICATE

Technical certificates are knowledge tested qualifications, structured to meet the requirements of this Hospitality Service sector.

#### • **Employment Rights & Responsibilities**

