

Purpose statement

**NCFE Level 2 Certificate in Hospitality and
Catering Principles (Food Production and
Cooking)
QN: 601/0511/2**

Purpose statement

Qualification overview

The purpose of this qualification is to help you develop the knowledge and understanding you'll need to work in the hospitality industry in a catering environment.

You will develop knowledge in areas such as maintaining a safe, hygienic and secure working environment; working effectively as part of a hospitality team; maintaining food safety in a catering environment; and producing and finishing basic food dishes.

The qualification has been developed in partnership with industry experts and has been mapped against the relevant Hospitality and Catering National Occupational Standards (NOS). It has been accredited by the qualifications regulators for England, Wales and Northern Ireland.

Who is this qualification for?

If you are working, or would like to work, in the catering industry or in the food production and cooking sector of the hospitality industry this qualification is for you. It provides you with an opportunity to develop your knowledge and understanding in food production and cooking.

Age restrictions

You should be 16 or older to take this qualification. Entry is at the discretion of the centre.

Entry requirements

There are not any specific recommended prior learning requirements for this qualification although you may find it helpful if you have already achieved a Level 1 qualification.

Qualification content

This qualification consists of **3 mandatory units** and **21 optional units**. The mandatory units will help you to gain skills and knowledge in the following areas:

- Unit 01 Safe, hygienic and secure working environments in hospitality (2 credits)

This unit will develop your understanding of basic health, hygiene, safety and security in a hospitality environment.

- Unit 02 Effective teamwork (2 credits)

This unit will provide you with the knowledge to make useful contributions to a team of people you are working with.

- Unit 03 Food safety in catering (1 credit)

This unit will provide you with a range of food safety skills and knowledge of basic food safety practice within the food safety and catering industry.

The 21 optional units have a wide variety of content, including preparing a selection of basic dishes; preparing and serving food and drinks; principles of customer service; maintaining a kitchen; dealing with payments; giving a positive impression; and efficient use of resources in a kitchen.

Please see the 'Unit breakdown' tab on the qualification webpage on our website which lists the optional units available to meet your needs.

What type of qualification is this?

This is a vocational, knowledge-based qualification with 98 guided learning hours. During this time you can expect to be involved in formal learning activities which could include classes, tutorials and supervised practical work in the kitchen. You'll also spend time researching and preparing for class-based activities.

100 per cent of the qualification focuses on the development of your knowledge and understanding to support you in a catering environment in the hospitality industry.

This qualification may be taken on a stand-alone basis if you are currently unemployed or unable to access the Apprenticeship and wish to gain the necessary knowledge and understanding to support your progression into the hospitality and catering industry.

Progression opportunities

With relevant experience and qualifications, learners may progress to a variety of roles in the hospitality industry such as:

- Cook
- Chef / Commis Chef / Chef de Partie / Chef Tournants
- Café Assistant
- Kitchen Assistant

You may wish to build on the knowledge gained from this qualification by progressing to a higher level, including the following qualifications:

- Level 3 Award in Food Safety Supervision
- Level 3 Award in Supervising Food Safety in Catering
- Level 3 Certificate/Diploma in Food and Beverage Service Supervision
- Level 3 Diploma in Hospitality
- Level 3 Award/Certificate in Hospitality Business Management
- Level 3 Award/Certificate/Diploma in Hospitality Supervision and Leadership
- Level 3 in Hospitality Leadership

You may also go on to study qualifications in a related area depending on your current skills.

Similar qualifications

We also offer the NCFE Level 2 NVQ Diploma in Food Production and Cooking for learners who want to demonstrate competence in a suitable role in this sector.

The NCFE Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) is perfect as an introduction to the principles behind effective food production and cooking, for example if you have already secured employment or are looking to develop your knowledge further. It offers you a chance to develop your knowledge and understanding of working in the hospitality industry.

Support for this qualification

This qualification is supported by employers in the hospitality and catering industry. For further information about these employers please contact NCFE on 0191 239 8000 or email us at customersupport@ncfe.org.uk.