

Purpose statement

**NCFE Level 2 Certificate in Hospitality and Catering
Principles (Professional Cookery)
QN: 601/0416/8**

Purpose statement

Qualification overview

This knowledge-based qualification is designed for those who are already working or would like to work in the hospitality sector in Professional Cookery roles.

Learners will develop an understanding of areas such as safe and hygienic working practices, effective teamwork and food safety, and will also have the opportunity to choose from a variety of more specialist areas such as using a tandoor, cooking game dishes, cooking dim sum or preparing fish dishes.

This qualification consists of **4 mandatory units** and **21 optional units** in 2 groups.

Mandatory units:

- Safe, hygienic and secure working environments in hospitality (R/600/0615)
- Effective teamwork (Y/600/0616)
- Principles of how to maintain, handle and clean knives (Y/502/8258)
- Food safety in catering (H/502/0132)

To be awarded this qualification candidates must achieve a minimum of **26 credits**: 7 credits from the mandatory units and at least 19 credits from the optional groups.

For more information on the rule of combination for this qualification, and a full list of optional units, please see the qualification specification on our website.

Who is this qualification for?

This qualification is designed for those who are already working or would like to work in the hospitality sector. This qualification also forms the knowledge-based element of the Intermediate Level Apprenticeship in Catering and Professional Chefs (Professional Cookery pathway).

There are no specific recommended prior learning requirements for this qualification. However, learners may find it helpful if they have already achieved a Level 1 qualification in this area.

What could this qualification lead to?

Will the qualification lead to employment and, if so, in which job role at which level?

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

- Food Service Assistant
- Kitchen Porter
- Craft Chef
- Commis Chef
- Wok Chef
- Deep Fry Chef
- Stir Fry Specialist.

Progression opportunities?

Learners are expected to progress to higher level learning into qualifications such as:

- Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)
- Level 3 NVQ Diploma in Professional Cookery (various pathways)
- Level 3 NVQ Diploma in Advanced Professional Cookery (various pathways)
- Level 3 qualifications in Hospitality
- Level 3 qualifications in Hospitality Supervision and Leadership.

If there are larger and/or smaller versions of this qualification at the same level, why should a learner take this particular one?

Learners would undertake this qualification if they want to understand the principles behind professional cookery within the hospitality and catering industry, for example if they have already secured employment or are looking to develop their knowledge further.

An NCFE Level 2 NVQ Diploma in Professional Cookery is also available, and learners would choose to take that qualification if they wanted to demonstrate competence of their abilities in the roles above.

NCFE offers no other qualifications in Professional Cookery at this level.

Support for this qualification

The qualification is supported by providers listed on the Register of Training Organisations and who have current contracts for delivery of provision in Hospitality and Catering.

For further information about these employers please contact NCFE on 0191 239 8000 or email us at customersupport@ncfe.org.uk.