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Level 2 Diploma in  
Food Production and  
Cooking in Early Years

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Qualification facts

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nurturing achievement

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# About this qualification

The aim of this qualification is to provide learners with the knowledge, understanding and skills required to work collaboratively in an early years setting and, in accordance with food safety regulations, produce hot and cold food which meets individual nutritional requirements.

The qualification is aimed at adult learners who are already working, or who wish to work, as cooks in an early years setting.

It has been developed in partnership with Children's Food Trust and London Early Years Foundation.

## Entry requirements

There are no formal entry requirements for this qualification but learners should be at least 16 years of age.

## Experience in the workplace

Learners will need to be working, volunteering or on practical placement as they need to show competence in both knowledge and skills.

## Qualification structure

Learners must achieve a minimum of 57 credits.

To do this they must achieve 41 credits from the mandatory units and at least a further 16 credits from the optional units.

## Mandatory units

Unit ref no.	Title	Unit type	Level	Credit
R/506/4868	Working effectively as part of an early years team	Knowledge/ Skills	2	3
L/506/4870	Support healthy lifestyles for children through the provision of food and nutrition	Knowledge/ Skills	2	3
R/506/4871	Make a positive impression within an early years kitchen environment	Knowledge/ Skills	2	2
H/506/4874	Complete kitchen documentation	Knowledge/ Skills	2	2
K/506/4875	Principles of setting up and closing the kitchen	Knowledge/ Skills	2	4
M/506/4876	Using knives safely	Knowledge/ Skills	2	2
A/506/4878	Prepare, produce and finish basic fish dishes	Knowledge/ Skills	2	2
A/506/4881	Prepare, produce and finish basic meat dishes	Knowledge/ Skills	2	3
F/506/4882	Prepare, produce and finish basic poultry dishes	Knowledge/ Skills	2	2
J/506/4883	Prepare, produce and finish basic vegetable dishes	Knowledge/ Skills	2	2
L/506/4884	Prepare, produce and finish basic egg dishes	Knowledge/ Skills	2	2
R/506/4885	Produce healthier dishes	Knowledge/ Skills	2	2
Y/506/4886	Prepare and cook food to meet the requirements of allergy sufferers	Knowledge/ Skills	2	2
D/506/4887	Prepare meals to meet relevant nutritional standards in an early years setting	Knowledge/ Skills	2	3
H/506/4888	Understand how to prepare, cook and handle food safely	Knowledge/ Skills	2	4
K/506/4889	Maintain workplace safety and hygiene practices	Knowledge/ Skills	2	3

## Optional units

Unit ref no.	Title	Unit type	Level	Credit
K/506/4892	Prepare, produce and finish basic hot sauces	Knowledge/ Skills	2	2
T/506/4894	Prepare, produce and finish basic rice, pulse and grain dishes	Knowledge/ Skills	2	2
A/506/4895	Prepare, produce and finish basic pasta dishes	Knowledge/ Skills	2	2
J/506/4897	Prepare, produce and finish basic bread and dough products	Knowledge/ Skills	2	2
L/506/4898	Prepare, produce and finish basic pastry products	Knowledge/ Skills	2	2

Unit ref no.	Title	Unit type	Level	Credit
R/506/4899	Prepare, produce and finish basic cakes, sponges and scones	Knowledge/ Skills	2	2
A/506/4900	Prepare, produce and finish basic hot and cold desserts	Knowledge/ Skills	2	2
F/506/4901	Prepare, produce and finish basic flour, dough and tray baked products	Knowledge/ Skills	2	3
J/506/4902	Prepare, produce and finish basic hot and cold sandwiches	Knowledge/ Skills	2	1
R/506/4904	Maintain an efficient use of food resources	Knowledge/ Skills	2	2
Y/506/4905	Maintain an efficient use of resources in the kitchen	Knowledge/ Skills	2	2
H/506/4907	Prepare, operate and clean specialist food preparation and cooking equipment	Knowledge/ Skills	2	4
K/506/4908	Prepare meals for distribution in an early years setting	Knowledge/ Skills	2	2
M/506/4909	Modify the content of dishes	Knowledge/ Skills	2	4
K/506/4911	Cook-chill food	Knowledge/ Skills	2	3
M/506/4912	Cook-freeze food	Knowledge/ Skills	2	3

Total guided learning hours: Minimum 447 - Maximum 470

## Assessment

Units will be assessed using a range of methods which could include: portfolio of evidence, coursework, practical demonstration, or an assignment.

## Progression

Learners taking this qualification can go on to become cooks in early years settings. They may also wish to progress to other Level 3 Cooking and Hospitality qualifications.

## For more information

Full details of this qualification can be found on our website [www.qualhub.co.uk](http://www.qualhub.co.uk)

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We continually invest in high quality qualifications for the health, care, early years and education sectors. Written and developed by experts, they have helped millions of learners across the world to raise professional standards, earning us a reputation for excellence and leadership across the sector. Our continued dedication to those who care for children, young people and adults means that our qualifications will continue to meet the needs of the modern workforce.

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