

Catering & Hospitality ~ NVQ Level 2

Food Service

A total of 8 units to be achieved

A City & Guilds Professional NVQ Qualification



All of these Mandatory Units:-

- 501 Maintain a safe, hygienic and secure working environment
- 504 Contribute to effective teamwork
- 601 Give customers a positive impression of yourself and your organisation
- 604 Maintain food safety when storing, holding and serving food

Choose 5 of these Optional Units:-

- 606 Prepare and clear areas for table service
- 607 Serve food at the table
- 608 Provide a silver service
- 609 Provide a buffet/carvery service
- 509 Prepare and clear areas for counter/takeaway service
- 510 Provide a counter/takeaway service
- 502 Maintain and deal with payments



This is the hospitality industry's professional qualification for waiting staff who serve food in any type of outlet.

It is suitable for all hospitality staff who serve food as part of their normal job role.

The recognised NVQ qualification for staff who serve food and wait at table whether in a fine dining or hotels restaurants, pubs, popular eateries, bistros, school canteens, care or other residential homes or wine bars.

This NVQ in Food Service allows you train while you work, and there are NVQ units to match your normal job role.

This qualification is suitable for those already in employment as well as those wishing to enter the hospitality industry.



This qualification is certificated by City & Guilds.

HIT Training Ltd are approved to deliver this NVQ.

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