

Catering & Hospitality ~ NVQ Level 2



Professional Cookery (flexible route)

A total of 14 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
- 603 Maintain food safety when storing, preparing and cooking food

Select 11 from these 35 Optional units

- 620 Prepare fish for basic dishes
- 621 Prepare shellfish for basic dishes
- 622 Prepare meat for basic dishes
- 623 Prepare poultry for basic dishes
- 624 Prepare game for basic dishes
- 625 Prepare offal for basic dishes
- 626 Prepare vegetables for basic dishes
- 627 Cook and finish basic fish dishes
- 628 Cook and finish basic shellfish dishes
- 629 Cook and finish basic meat dishes
- 630 Cook and finish basic poultry dishes
- 631 Cook and finish basic game dishes
- 632 Cook and finish basic offal dishes
- 633 Cook and finish basic vegetables dishes
- 634 Cook-chill food
- 635 Cook freeze food
- 636 Prepare, cook, finish basic hot sauces
- 637 Prepare, cook and finish basic soups
- 638 Make basic stock
- 639 Prepare, cook, finish basic rice dishes
- 640 Prepare cook, finish basic pasta dishes
- 641 Prepare cook finish basic pulse dishes
- 642 Prepare, cook finish basic vegetable
- 643 Prepare, cook, finish basic egg dishes protein
- 644 Prepare, cook finish basic bread and dough dishes
- 645 Prepare, cook, finish basic pastry dishes
- 646 Prepare, cook, finish basic cakes, sponges and scones
- 647 Prepare cook, finish basic grain dishes
- 648 Prepare, cook, finish healthier dishes
- 649 Prepare, cook, finish basic hot and cold deserts
- 650 Prepare, cook, finish food for cold presentation
- 671 Complete kitchen documentation
- 672 Set up and close kitchen
- 602 Order stock
- 526 Cook, finish simple bread and dough products



This is the hospitality industry's professional qualification for chefs and cooks, suitable for all catering staff who prepare and cook food predominantly from fresh raw ingredients.

The variety of NVQ units enable chefs and cooks working in a variety of restaurants and catering outlets to achieve this professional qualification.

The qualification is not only suitable for those cooking for fine dining restaurants, but any outlet whose menus are cooked from fresh raw ingredients, which can include gastro-pubs, school meals canteens, care homes and many contract catering sites. This NVQ is sufficiently flexible to encompass the majority of ethnic cuisine cooking techniques.

This Professional Cookery NVQ 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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