



Helping you achieve your goals

# Learning CQM Learning Ltd



## Benefits of an NVQ:

This NVQ is suitable for those working within a kitchen environment where the majority of the menu items are finished/processed on site for good quality bulk or quick food.

The course aims to develop awareness of effective team working, hygiene and food safety in the workplace, thus enhancing your company's "Due Diligence".

## Food Processing and Cooking NVQ Level 2

### Mandatory Units

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork
- Maintain food safety when storing, preparing and cooking food

### Optional Units A (at least 4 must be completed)

- Cook and finish basic fish dishes
- Cook and finish basic meat dishes
- Cook and finish basic poultry dishes
- Cook and finish basic vegetable dishes
- Cook-chill food
- Cook-freeze food
- Prepare, cook and finish basic hot sauces
- Prepare, cook and finish basic rice dishes
- Prepare, cook and finish basic pasta dishes
- Prepare, cook and finish basic egg dishes
- Prepare cook and finish basic bread, dough and pastry products
- Prepare, cook and finish basic cakes, sponges and scones
- Prepare, cook and finish basic grain dishes
- Prepare, cook and finish healthier dishes
- Prepare, cook and finish basic hot and cold desserts
- Prepare and present food for cold presentation
- Prepare, cook, finish and present flour, dough and tray-bake products
- Prepare hot and cold sandwiches

### Optional Units B (at least 3 units must be completed)

- Complete kitchen documentation
- Set up and close kitchen
- Package food for delivery
- Give customers a positive impression of yourself and your organisation
- Order Stock
- Maintain and deal with payments
- Maintain a vending machine
- Provide a counter/takeaway service
- Convert a room for dining
- Supervise the work of staff



INVESTOR IN PEOPLE

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