





EDI

NVQ DIPLOMA IN PROFESSIONAL COOKERY

For more information contact Pathway Group on 0800 955 0870 or 0121 707 0550 or visit www.pathwaygroup.co.uk

NVQ Diploma in Professional Cookery Level 2



This qualification is aimed at those working or who are seeking to start a career in professional cookery. It can be taken whilst in the workplace to allow hands on experience as you train. It is a flexible route allowing a wide selection of units, ideal for those who may not wish to handle certain food types.

Qualification Overview

Level 2 NVQ Diploma in Professional Cookery	
QCF Reference Number	500/9216/9
Credit Value	58 credits
Guided Learning Hours	465 – 511 hours
Qualification Structure	Learners must achieve all 13 credits from the man- datory units in Group A. The remaining 45 credits can from the optional units in Groups B. Mandatory Units: CU908 - Maintenance of a Safe, hygienic and Se- cure Working Environment CU909 - Working Effectively as Part of a Hospitality
	Team CU978 - Maintain, Handle and Clean Knives CU1063 - Maintain Food Safety When Storing, Preparing and Cooking Food
Age Groups	Pre 16, 16-18, 18+, 19+
Is this qualification eligible for funding?	Yes
Advanced Learning Loans	No
Entry Requirements	There are no formal entry requirements for these qualifications. However, in order to benefit from undertaking them, candidates should be able to complete basic functional skills assessments in English and Maths.
Assessment Method	Portfolio of evidence

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