



## Hospitality - Food Processing & Cooking

### Food & Processing & Cooking Levels

LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	APPRENTICESHIP	ADVANCED APPRENTICESHIP
	●			 Apprenticeships	

### Overview

The hospitality industry is thriving in the UK but to maintain high standards training is vital. This qualification equips staff with the skills they need to work effectively.

### Who would benefit from this qualification?

This qualification is aimed at people who are involved in Food Processing and Cooking as their primary work activity and who wish to achieve a professional qualification or for those who wish to receive recognition for their Food Processing and Cooking experience.

This qualification is particularly suitable for candidates working within local authority catering, school meals, residential and care homes, the National Health Service, as contractors or direct caterers, and also for those working in licensed retail outlets.

### Course Content

The modules cover practical preparation and cooking techniques as well as hygiene, team working and food safety.

A range of optional units will be selected dependent on the individual's role but could include:

- Cooking & Finishing Dishes
- Preparing & Cooking Sauces
- Rice, pasta, pulses
- Bread and dough products
- Ordering of stock

### Entry Requirements:

There are no formal entry requirements for candidates undertaking this NVQ, however employers must ensure that candidates have the potential and opportunity to gain evidence for the qualification in the work place.

