

Level 2 Certificate in Hospitality and Catering Principles (Kitchen Services) (QCF)

About the course

The Level 2 Certificate in Hospitality and Catering Principles (Kitchen Service) (QCF) is designed for learners employed in catering roles such as a kitchen assistant, school or general cook, team member or chef, who already have some knowledge and basic skills in the catering industry – possibly from a role where they work under supervision - and wanting a formal qualification to help them in their catering career.

Structure of Course

Learners must complete 13 credits to achieve this qualification
A minimum of 5 credits must be achieved from Group A
A minimum of 1 credit must be achieved from Group B
A minimum of 6 credits must be achieved from Group C
The remaining 1 credit can be achieved from Group B or Group C

Assessment

The overall grade for each qualification is a 'pass'. The learner must achieve all the required units within the specified qualification structure.

To pass a unit the learner must:

- Achieve all the specified learning outcomes
- Satisfy all the assessment criteria by providing sufficient and valid evidence for each criterion
- Show that the evidence is their own.

The qualifications are designed to be assessed:

- In the workplace or
- In conditions resembling the workplace, as specified in the assessment requirements/strategy for the sector, or
- As part of a training programme.

Contact us

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Course Modules

Mandatory Group –

- Safe, hygienic and secure working environments in hospitality
- Effective teamwork
- Food safety in catering

Group B - optional units

- Principles of preparing and cooking fish
- Principles of preparing and cooking meat and poultry
- Principles of providing a counter and takeaway service
- Principles of how to maintain an efficient use of resources in the kitchen

Group C - optional units

- Principles of producing cold starters and salads
- Principles of producing basic hot and cold deserts
- Principles of completing kitchen documentation
- Principles of setting up and closing the kitchen
- Prepare, cook and finish food
- Principles of customer service in hospitality leisure travel and tourism

Remaining units can be found on the providing qualification board's website