

Level 2 NVQ Diploma in Professional Cookery

Ofsted Outstanding Provider

Course Level: Level 2 | **Campus: Stafford** | **Subject Type: Hospitality & Catering**

Course Overview:

Master essential cooking techniques, food safety protocols, and kitchen management skills, alongside hands-on Front of House experience and customer service. Develop proficiency in preparing diverse dishes, delivering exceptional dining hospitality, and elevating your overall culinary and service expertise

What's Covered:

This full-time qualification is intended for people with an interest and enthusiasm for preparing and cooking food and for serving food and drink in the Hospitality Industry. The qualifications can lead to further study at Level 3.

This vast industry has a current skill shortage. The job opportunities in cooking and serving food as a Chef or Waiter/ess or working as a bar person are almost assured.

This sector, which is both modern and exciting, has so many areas in which to work, you can be spoilt for choice e.g. Hotel, Restaurants, Leisure Centres, Pubs, In-Store Catering and Cruise Ships to name a few.

During this course you will also cook and serve food and drink in a professional manner in the College's training kitchens and restaurant, which are open to the public on a daily basis.

A series of units make up this course, some examples are:

- Investigate the catering and hospitality industry
- Food safety
- Applying workplace skills
- Prepare and cook meat
- Prepare and cook poultry
- Prepare and cook fish
- Produce hot and cold desserts and puddings
- Food and beverage service skills

Entry Requirements:

You will have 4 GCSEs at grade 3 or above. A Level 1 Professional Cookery Certificate would be an advantage, however, if you have a keen interest in the subject and commitment to succeed, your entry requirements will be discussed at your course discussion appointment.

Assessment Information:

Through practical assessments and theory assignments.

Fees and Financial Support:

This course is free for anyone aged 16 – 18.

College Maintenance Allowance (CMA):

Anyone with a gross household income under £30,000 can receive financial support to cover college related costs such as transport, meals, course equipment and uniform. Bursary support is

based on individual circumstances and will be allocated to best suit your individual needs. A range of other financial support is available depending on your personal circumstances. For more details visit nscg.ac.uk/finance

Progression:
On successful completion of the course you can progress onto the Level 3 Advanced Diploma in Professional Cookery.

What else do I need to know?

Practical elements require the college standard uniform to be worn. (Forms available upon request)

During your course you will go on a 3/4 day residential to either a location in this country or abroad. Throughout your programme you will go on numerous trips. You will have opportunities on your course to attend industry placements.

How do I find out more?

If you wish to find out more you can contact Tom Harrison by emailing: tom.harison@nscg.ac.uk