

LEVEL 1



WORKFORCE
TRAINING SERVICES

Certificate in GENERAL COOKERY



Unit Number	Level Credit	Unit Title
Unit 101	1	Introduction to the hospitality industry
Unit 102	1	Customer service in the hospitality industry
Unit 105	1	Introduction to healthy eating
Unit 106	1	Basic food preparation and cooking
Unit 108	1	Introduction to food commodities
Unit 111	1	Using kitchen equipment

WORKFORCE TRAINING SERVICES

Peter Pan Complex 88 - 120 Springfield Road Belfast BT12 7AJ

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Diploma in FOOD PRODUCTION & COOKING



The level 2 NCQ Diploma in Food Production and Cooking is suggested for candidates working within local authority catering, school meals, residential and care homes, the National Health Service, either as contractors or direct caterers and licensed retail outlets.

To achieve the full qualification candidates must attain a minimum of 40 credits in total.

- All of the mandatory units (10 credits)
- A minimum of 16 credits from Section A
- A minimum of 14 credits Section B

Mandatory Units

Unit Number	Unit Title	Level Credit
203	Maintain food safety when storing, preparing and cooking food	4
104	Work effectively as part of a hospitality team	3
101	Maintain a safe, hygienic and secure working environment	3

Section A Optional Units

281	Produce basic fish dishes	4
282	Produce basic meat dishes	4
283	Produce basic poultry dishes	4
284	Produce basic vegetable dishes	4
285	Cook-chill food	3
286	Cook-freeze food	3
287	Produce basic hot sauces	4
288	Produce basic rice, pulse and grain dishes	3
289	Produce basic pasta dishes	3
290	Produce basic bread and dough products	4
291	Produce basic pastry products	5
292	Produce basic cakes, sponges and scones	4

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Unit Number	Unit Title	Level Credit
293	Produce basic hot and cold desserts	3
294	Produce cold starters and salads	3
295	Produce flour, dough and tray-baked products	3
Section B Options		
117	Prepare hot and cold sandwiches	2
143	Produce basic egg dishes	3
296	Produce healthier dishes	3
297	Maintain an efficient use of food resources	4
298	Maintain an efficient use of resource in the kitchen	3
299	Prepare, operate and clean specialist food preparation and cooking equipment	4
248	Liaise with care team to ensure that an individuals nutrition needs are met	
144	Prepare meals for distribution	2
262	Modify the content of dishes	4
234	Prepare and cook food to meet the requirements of allergy sufferers	3
145	Prepare meals to meet relevant nutritional standards set for school meals	4
235	Promote new menu items	3
146	Present menu items according to a defined brand standard	3
201	Give customers a positive impression of self and organisation	5
205	Maintain and deal with payments	4
110	Provide a counter/takeaway service	3
210	Convert a room for dining	3
271	Complete kitchen documentation	3
272	Set up and close kitchen	4
666	Employment rights & responsibilities in the hospitality leisure, travel and tourism sector	2



NVQ Diploma in PROFESSIONAL COOKERY PREPARATION AND COOKING



To achieve the Level 3 NVQ Diploma in Professional Cookery candidates must attain a total of 56 credits.

This comprises:

- All of the mandatory units (17 credits)
- A minimum of 33 credits from Section A and
- A minimum of 6 Credits from Section B

Mandatory Units

Unit Number	Unit Title	Level Credit
302	Developments productive working relationships with colleagues	9
304	Maintain the Health, hygiene, safety and security of the working environment	4
203	Maintain food safety when storing, preparing and cooking food	4

Section A Optional Units

332	Prepare fish for complex dishes	3
334	Prepare meat for complex dishes	4
335	Prepare poultry for complex dishes	3
337	Cook and finish complex fish dishes	4
339	Cook and finish complex meat dishes	4
340	Cook and finish complex poultry dishes	4
342	Cook and finish complex vegetable dishes	4
343	Prepare, cook and finish complex hot sauces	4
353	Prepare, cook and finish dressings and cold sauces	3



NVQ Diploma in PROFESSIONAL COOKERY PREPARATION AND COOKING



Unit Number	Unit Title	Level Credit
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Section B Optional Units

333	Prepare Shellfish for complex dishes	4
336	Prepare game for complex dishes	4
338	Cook and finish complex shellfish dishes	4
341	Cook and finish complex game dishes	4
344	Prepare, cook and finish complex soups	4
345	Prepare, cook and finish fresh pasta dishes	4
346	Prepare, cook and finish complex bread and dough products	4
347	Prepare, cook and finish complex cakes, sponges biscuits and scones	5
348	Prepare, cook and finish complex pastry products	5
349	Prepare, cook and finish complex chocolate products	5
350	Prepare, process and finish marzipan, pastillage and sugar products	5
351	Prepare, cook and present complex cold products	5
352	Prepare, finish and present canapés and cocktail products	4
354	Prepare, cook and finish complex hot deserts	3
355	Prepare, cook and finish complex cold desserts	3
356	Produce sauces, fillings and coatings for complex desserts	4
296	Produce healthier dishes	3
303	Contribute to the control of resources	4
309	Contribute to the development of recipes and menus	4
330	Ensure food safety practices are followed in the preparation and serving of food and drink	5
666	Employment rights & responsibilities in the hospitality, leisure, travel and tourism sector	2

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