



This Apprenticeship is designed for learners. These NVQs are applicable for people working, or wishing to work, in a wide range of hospitality and catering businesses, for example:

- Fine Dining Restaurants
- Quick Service Restaurants
- Hotels
- Bed and Breakfasts
- Youth Hostels
- Holiday Parks
- Contract Caterers
- Armed Forces
- Schools
- Care Homes

These qualifications are designed for learners employed in hospitality roles such as chefs, fast food service assistants or kitchen assistants/porters, who need to develop or consolidate their skills. Learners are required to take mandatory units which cover aspects of maintaining a safe, hygienic and secure working environment, working effectively as part of a hospitality team and maintaining food safety in a hospitality environment. Learners then have a choice of optional units covering different hospitality areas such as food and beverage service or beverage service. There is a wide range of optional units allowing learners to choose units to meet the needs of their own work role.

What are the benefits of these qualifications to the learner and employer?

These qualifications are work-based qualifications, which will allow learners to develop knowledge, understanding and skills essential for working in a hospitality environment, such as food production and cooking or kitchen services skills, working with others and improving own performance.



What progression opportunities are available to learners who achieve this qualification?

These qualifications offer various opportunities for progression to further learning. Learners may progress to the Edexcel Level 3 NVQ Diplomas in Hospitality Supervision and Leadership or Professional Cookery Level 3. On completion of this Apprenticeship you will achieve the following qualifications:

- Level 2 NVQ Diploma in Food Production and Cooking
- Level 2 BTEC Certificate in Hospitality and Catering Principles
- Essential skills Wales communication level 1*
- Essential skills Wales Application of number AON level 1*

*You may already hold qualifications that can be used as proxy for Essential skills – GCSE G or above, key skills or Essential skills Wales

Course Delivery

Assessment will take place in the workplace and you will be supported by a training officer who has industry experience. Your training officer will visit you once per month for up to two hours and you will be given work to complete before your next assessment.

You will have an online e-portfolio which you will use to gather evidence. Work based assessments and observations will be carried out and you will be expected to produce products of work to demonstrate your competence. The BTEC Award will be completed using online assessments.

Recommended time on programme

The duration of this Apprenticeship is 15 months.

Course Units

You will need to complete the 3 mandatory Units and 6-8 optional job role related units to achieve a total of 40 Credits

mandatory Unit	Credits	Unit Title
1	4	Maintain food safety when storing, preparing & cooking food.
2	3	Working effectively as part of a hospitality team.
3	3	Maintenance of a safe, hygienic & secure working environment.



A1 - Optional units: minimum of 16 credits

4	4	Produce basic fish dishes
5	4	Produce basic meat dishes
6	4	Produce basic poultry dishes
7	4	Produce basic vegetable dishes
8	3	Cook-chill food
9	3	Cook-freeze food
10	4	Produce basic hot sauces
11	3	Produce basic rice, pulse and grain dishes
12	3	Produce basic pasta dishes
13	4	Produce basic bread and dough products
14	5	Produce basic pastry products
15	4	Produce basic cakes, sponges and scones
16	3	Produce basic hot and cold desserts
17	3	Produce cold starters and salads
18	3	Produce flour, dough and tray baked products

B1 - OPTIONAL UNITS: MINIMUM OF 14 CREDITS

19	2	Prepare hot and cold sandwiches
20	3	Produce basic egg dishes
21	3	Produce healthier dishes
22	4	Maintain an effective use of food resources
23	3	Maintain an effective use of resources in the kitchen.
24	4	Prepare, operate and clean specialist food preparation and cooking equipment
25	3	Liaise with care team to ensure that an individual's nutritional needs are met
26	2	Prepare meals for distribution
27	4	Modify the content of dishes
28	3	Prepare and cook food to meet the requirements of allergy sufferers
29	4	Prepare meals to meet relevant nutritional standards set for school meals
30	3	Promote new menu items
31	3	Present menu items according to a defined brand standard
32	5	Give customers a positive impression of yourself and your organisation
33	4	Maintain and deal with payments
34	3	Provide a counter and takeaway service
35	3	Convert a room for dining
36	3	Complete kitchen documentation.
37	4	Set up and close the kitchen.
38	2	Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector