

Professional Cookery NVQ Level 2



INTRODUCTION

National Vocational Qualifications are occupation based qualifications which are developed using the National Occupational Standards (NOS). They are work-related, competency based qualifications which are designed specifically to define specific occupations.

Widely recognised by employers, NVQs are often used as the main focus of training as they demonstrate that an employee has the skills and knowledge necessary to perform competently and successfully. Our courses are assessed entirely in the workplace and employees are required to develop a portfolio of evidence that shows them carrying out work activities to an NVQ standard.

This programme is designed for people working in a wide variety of business sectors related to catering, hotel, hospitality, leisure and tourism occupations and offers the opportunity to obtain a nationally recognised vocational qualification. Professional Cooking NVQ level 2 is delivered wholly in the workplace and your assessor will provide you with personal tutorial support at pre-arranged times.

Cookery skills are essential within a range of sectors ranging from the hospitality sector, through to care homes. Employers recognise the importance of these skills and rate them as some of the most difficult to recruit for due to the rigorousness of full time tuition and the fluctuation in staff linked with seasonal delivery in the region.

Due to changes within the awards, learners can study against two distinct pathways through this award. The first being professional Cookery with the second titled Professional Cookery (Preparation & Cooking).

Vocational Qualifications are a great way of boosting skills and knowledge within the work place whilst creating a more competent and effective workforce. Of course, we think that everyone within the sector should take a Professional Cookery NVQ but you might think us biased. Here are 10 good reasons to take up a Vocational Qualification:

- NVQs in Professional Cookery have started to attract increased numbers of learners due the increased profile of the profession caused by celebrity chefs.
- NVQs develop employees into more motivated, better skilled and more flexible workers.
- NVQs reduce the margin of service issues resulting in fewer dissatisfied customers and clients.
- NVQs provide a benchmark to evaluate business performance against national standards.
- Provide a base for identifying organisational policies, procedures and systems as well as training analysis for employees, departments and entire organisations.
- NVQs link with other quality initiatives such as IIP, EFQM and ISO.
- NVQs support personnel departments in carrying out job analysis, designing job descriptions, recruiting new and training existing staff, designing appraisal and reward systems.
- Improved customer service practices within kitchens result in significant cost savings, improved performance and increased productivity.
- NVQs provide a structure to deliver quality training schemes for catering staff.

NVQs create a common level of expectation across all employers.

HOW LONG WILL IT TAKE

The NVQs in Professional Cookery delivered within the workplace take between 6-12 months dependant on the learner's level of competency and their current job role.

All delivery takes places within the working environment on the employer's premises.

ENTRY QUALIFICATIONS

There are no pre-entry qualifications for this award, however learners must be able to study to the required levels (literacy & numeracy support can be provided) and be working within a suitably related job role.

WHERE COULD IT LEAD

The level 2 qualification provides a good working knowledge and understanding of an occupation. It demonstrates an employee's ability to perform a range of tasks with some guidance or supervision. Progression to level 3 standards would allow the candidate to obtain detailed knowledge, skills and understanding within a relevant field. It demonstrates team leading and specialist technical skills with competence in communication, problem solving and applied teamwork.

FEES

Eligible learners under Train to Gain will receive full fee remission against this qualification.

ADDITIONAL INFORMATION

Where courses last for more than one year, only the first year's fees are shown

HOW TO APPLY

You can apply for this course by applying [online](#), by filling out an application form from the College prospectus or by contacting the Information Officer on 01205 313218 for further information.

The Information on this Course Information Sheet is correct at time of print, but can be subject to change at anytime.