

## NVQ Diploma in Kitchen Services Level 2



This qualification is aimed at those working or who are seeking to start a career in kitchen services. It can be taken whilst in the workplace to allow hands on experience as you train. It is aimed at chefs and cooks who may be cooking and reheating food that is bought in and that requires little or no preparation. This could be in more mainstream restaurants or in some parts of public sector catering.

## **Qualification Overview**

Level 2 NVQ Diploma in Kitchen Services	
QCF Reference Number	500/9214/5
Credit Value	37 credits
Guided Learning Hours	297 – 325 hours
Qualification Structure	Learners must achieve all 10 credits from the mandatory units in Group A, plus 11 credits from Group B and 16 credits from Group C.  Mandatory Units: CU908 - Maintenance of a Safe, Hygienic and Secure Working Environment CU909 - Working Effectively as Part of a Hospitality Team CU1063 - Maintain Food Safety When Storing, Preparing and Cooking Food
Age Groups	Pre 16, 16-18, 18+, 19+
Is this qualification eligible for funding?	Yes
Advanced Learning Loans	No
Entry Requirements	There are no formal entry requirements for these qualifications. However, in order to benefit from undertaking them, candidates should be able to complete basic functional skills assessments in English and Maths.
Assessment Method	Portfolio of evidence

For more information contact Pathway Group on 0800 955 0870 or 0121 707 0550 or visit www.pathwaygroup.co.uk