



## LEVEL 2 FOOD PRODUCTION & COOKERY

Your learning journey will cover many aspects such as; maintaining a safe, hygienic and secure working environment, working effectively as part of a hospitality team, maintaining, handling and cleaning knives, maintaining food safety in a hospitality environment, and preparing, cooking and finishing a wide range of basic dishes.

Therefore, having the opportunity to experience, consider and value each section with a view to choosing an area where they feel most inspired. The learning journey of any chef will vary considerably from one individual to the next; however, it is necessary to understand and have experience in the basics that this role provides in order to progress to any future senior chef role.

### WHO IS IT FOR?

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.

### ENTRY

If an apprentice has not already achieved Level 1 English and Maths they are expected to study for them and take the tests via our Essential Skills programme, which will develop and ultimately demonstrate the apprentices' ability to use English and Maths.

### DURATION

16 months.

### PROGRESSION

Progression from this apprenticeship is expected to be into a chef de partie or production chef role.

### TRAINING OFFICERS

Cambrian Training's Training Officers will visit on a regular basis and carry out assessments while you carry out your routine tasks at work. All work produced will be signposted so that employers/apprentices data will be fully protected. There will also be a knowledge element to all apprenticeships which can be generated through assessment, written questions or can be recorded digitally.

FOR MORE INFORMATION CONTACT OUR BUSINESS  
DEVELOPMENT OFFICER, CARYS EVANS:  
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## 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 UNITS

Maintain food safety when storing, preparing & cooking food.

Working effectively as part of a hospitality team.

Maintenance of a safe, hygienic & secure working environment.

Prepare fish for complex dishes

### A1 – OPTIONAL UNITS

Produce basic fish dishes

Produce basic meat dishes

Produce basic poultry dishes

Produce basic vegetable dishes

Cook-chill food

Cook-freeze food

Produce basic hot sauces

Produce basic rice, pulse and grain dishes

Produce basic pasta dishes

Produce basic bread and dough products

Produce basic pastry products

Produce basic cakes, sponges and scones

Produce basic hot and cold desserts

Produce cold starters and salads

Produce flour, dough and tray baked products

### B1 – OPTIONAL UNITS

Prepare hot and cold sandwiches

Produce basic egg dishes

Produce healthier dishes

Maintain an effective use of food resources

Maintain an effective use of resources in the kitchen.

Prepare, operate and clean specialist food preparation and cooking equipment

Liaise with care team to ensure that an individual's nutritional needs are met

Prepare meals for distribution

Modify the content of dishes

Prepare and cook food to meet the requirements of allergy sufferers

Prepare meals to meet relevant nutritional standards set for school meals

Promote new menu items

Present menu items according to a defined brand standard

Give customers a positive impression of yourself and your organisation

Maintain and deal with payments

Provide a counter and takeaway service

Convert a room for dining

Complete kitchen documentation.

Set up and close the kitchen.

Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector

## HOW THE APPRENTICESHIP PROGRAMME WORKS...

### INDUCTION

#### Initial Assessment & Induction Paperwork

To start an apprenticeship with CTC, you will first need to take a literacy & numeracy assessment to enable us to assess your existing level and then provide the appropriate level of support.

We will then discuss your apprenticeship route to make sure it matches your needs.

We will then take some personal details and identification to complete your application.

#### Learning Plan & Set Up

In order to make sure your learning goes to plan, we create an individual learning plan, while giving you access to the following online platforms;

#### E-portfolio Essential Skills Health & Safety Level 2

By using online platforms and the latest technology, you can access your learning 24/7. You will need an email address to access these platforms.

### DELIVERY

#### Apprenticeship Framework

Your apprenticeship consists of several elements;

#### QCF Portfolio Technical Certificate Essential Skills Rights and Responsibilities Health & Safety

You will be visited regularly by your Training Officer who will assess, support and provide guidance in your workplace.

#### Support & Ownership

Our qualified training team will be on-hand to support you throughout your learning journey. You have complete ownership of your learning and are responsible for building an e-portfolio of evidence towards your qualification.

Online resources are available to help you study and learn. There are also opportunities to attend and compete at various events and competitions, e.g. Worldskills Competitions

### CERTIFICATION & PROGRESSION

#### Certification

Upon completion of your apprenticeship framework and all its elements, you will receive your certificates of achievement.

You will receive a framework certificate, as well as a certificate for each certified qualification element.

#### Progression

Your learning journey doesn't have to stop here...

You have acquired new skills and knowledge and may want to progress further?

Ask your Training Officer today for progression details.

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