



This Apprenticeship is designed for learners 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

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, maintaining, handling and cleaning knives and maintaining food safety in a hospitality environment. Learners then have a choice of option units covering different hospitality areas such as professional cookery preparation and cooking. There is a wide range of option 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 professional cookery preparation, 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 Diploma in Professional Cookery
- Level 2 BTEC Certificate in Hospitality and Catering Principles (professional cookery)
- 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 18 months.

Course Units

You will need to complete the 4 mandatory Units and 6-8 optional job role related units to achieve a total of 45 Credits

MANDATORY UNIT	CREDITS	UNIT TITLE
1 (M)	3	Maintain a safe, hygienic & secure working environment
2 (M)	3	Contribute to effective teamwork
3 (M)	4	Maintain food safety when storing, preparing & cooking food
4 (M)	3	Maintain, handle & clean knives



OPTIONAL UNIT	CREDITS	UNIT TITLE
5	4	Prepare fish for basic dishes
6	3	Prepare shellfish for basic dishes
7	4	Prepare meat for basic dishes
8	4	Prepare poultry for basic dishes
9	4	Prepare game for basic dishes
10	3	Prepare offal for basic dishes
11	4	Prepare vegetables for basic dishes
12	2	Process dried ingredients prior to cooking
13	2	Prepare and mix spice & herb blends
14	4	Cook & finish basic fish dishes
15	4	Cook & finish basic shellfish dishes
16	5	Cook & finish basic meat dishes
17	5	Cook & finish basic poultry dishes
18	5	Cook & finish basic game dishes
19	5	Cook & finish basic offal dishes
20	4	Cook & finish basic vegetable dishes
21	3	Cook-chill food
22	3	Cook-freeze food
23	4	Prepare, cook & finish basic hot sauces
24	4	Prepare, cook & finish basic soups
25	3	Make basic soup
26	4	Prepare, cook & finish basic rice dishes
27	4	Prepare, cook & finish basic pasta dishes
28	4	Prepare, cook & finish basic pulse dishes
29	4	Prepare, cook & finish basic vegetable protein dishes
30	3	Prepare, cook & finish basic egg dishes
31	5	Prepare, cook & finish bread & dough products
32	5	Prepare, cook & finish basic pastry products
33	5	Prepare, cook & finish basic cakes, sponges & scones
34	4	Prepare, cook & finish basic grain dishes
35	3	Prepare, cook & finish basic healthier dishes
36	4	Prepare, cook & finish basic hot & cold desserts
37	4	Prepare, cook & finish food for cold presentation
41	3	Complete kitchen documentation
42	4	Set up and close kitchen
43	4	Order stock
44	3	Cook & finish simple bread & dough products
46	4	Prepare meals to meet relevant nutritional standards set for school meals
47	2	Employment Rights & Responsibilities in the Hospitality, Leisure, Travel & Tourism Sector