

<b>Course Title:</b>	<b>NVQ LEVEL 2 PROFESSIONAL COOKERY</b>
<b>Course details</b>	Start Date: No set date                      End date: To be agreed  Venue: Workplace                                  Duration:
<b>Cost of Course:</b>	This will be agreed on an individual basis. Train to Gain funding will be accessed where possible for each learner.
<b>Course description</b>	<p>The qualification consists of three mandatory units:</p> <ul style="list-style-type: none"> <li>• Maintain a safe, hygienic and secure working environment</li> <li>• Contribute to effective teamwork</li> <li>• Maintain food safety when storing, preparing and cooking food.</li> </ul> <p>You will then complete 11 optional units of your choice. It is recommended that you choose the unit Set up and close kitchen. The optional units are listed on the sheet attached.</p> <p>The Professional Cookery NVQ level 2 provides the relevant skills, knowledge and understanding to work in a kitchen.</p>
<b>What will I learn?</b>	By the end of the course you will have achieved a nationally recognised qualification related specifically to your job.
<b>Is this course suitable for me?</b>	As all NVQs are work based assessed and competency based qualifications you must be in an appropriate job role linked to the standards. Your NVQ Assessor will establish this with you and your line manager at the initial meeting.

<b>How will I be taught?</b>	<p>The course is delivered via monthly guided knowledge sessions and on the job assessments. The knowledge sessions are a mixture of classroom and kitchen based activities.</p> <p>Assessments are carried out in the workplace using qualified assessors. Learners are expected to complete some research in their own time whilst working towards the award</p>
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<b>How will I be assessed?</b>	This qualification would be obtained by gathering evidence from observations, questioning, professional discussions, witness testimonies from colleagues and supervisors and a review of work product evidence.
<b>What Next?</b>	For further information or to arrange a meeting with an NVQ Assessor, please contact:  Jacqui Banks NVQ and Awarding Body Manager North Yorkshire County Council Adult Learning Service County Hall Racecourse Lane Northallerton North Yorkshire DL7 8AE  Tel: 01609 533391 E:mail <a href="mailto:Jacqui.banks@northyorks.gov.uk">Jacqui.banks@northyorks.gov.uk</a>