



## **SYLLABUS:**

To achieve the **Level 2 Diploma in Food Preparation and Cookery Supervision**, learners must achieve all of the units listed in the table below.

### **Unit 105 Prepare food for cold presentation**

The aim of this unit is to enable the learner to develop the necessary knowledge, understanding and skills required in preparing and presenting cold foods. The skills required to prepare and present cold food are required in all sectors of the catering industry. Learners will be introduced to the techniques of preparing and presenting a range of cold food items ranging from simple sandwiches to complex cold buffets.

### **Unit 202 Safety at work**

This unit covers common hazards and risks and the ways to control and minimize them. The concept of a hazard and its associated risk is introduced and learners then progress to identifying common hazards and associated risks and the steps involved in the risk assessment process.

The unit outlines procedures to be followed in the event of accidents and emergencies and highlights the importance of reporting and recording procedures. Learners should be aware of the functions of personal protective equipment (PPE) and the types of safety signs.

### **Unit 203 Food safety in catering**

The aim of this unit is to provide learners with knowledge of the parameters of basic food safety practices as relevant to the catering industry. This unit provides learners with a range of food safety skills directly relevant to the catering and hospitality industry.

### **Unit 206 Healthier foods and special diets**

The aim of this unit is to enable the candidate to develop knowledge and understanding of the importance of good health and the principles of a balanced diet and be able to apply best practice in the preparation, cooking and serving of dishes, to ensure that changes in nutritional value are minimized.



### **Unit 207 Prepare, cook and finish stocks, soups and sauces**

Stocks, soups and sauces are the key building blocks of many dishes and an understanding of them is essential for any chef. The aim of this unit is to equip learners with the knowledge and skills required to prepare, cook and store stocks, soups and sauces.

### **Unit 208 Prepare, cook and finish fish and shellfish dishes**

The aim of this unit is to provide learners with a sound, rounded experience in preparing and cooking fish and shellfish dishes. They will learn to recognise the quality points of fish and shellfish with emphasis on safe and hygienic practices when preparing and cooking fish and shellfish. The unit focuses on the production of dishes, using suitable tools and equipment enabling learners to demonstrate the process of preparing, cooking and producing finished dishes using a range of commodities and ingredients.

### **Unit 209 Prepare, cook and finish meat, poultry and offal**

The aim of this unit is to provide learners with a rounded experience in preparing and cooking meat, poultry and offal dishes. They will learn to recognise the quality points of meat, poultry and offal with emphasis placed on the development, practice and acquisition of practical skills in preparation and cooking. The unit focuses on the production of dishes, using suitable tools and equipment and producing finished dishes using a range of commodities and ingredients.

### **Unit 210 Prepare, cook and finish vegetables, fruit and pulses**

The aim of this unit is to enable the learner to develop the necessary skills, knowledge and understanding of the principles involved in preparing and cooking vegetables, fruit and pulses to produce dishes at a professional level. Emphasis is placed on the development, practice and acquisition of practical skills and theoretical knowledge



### **Unit 211 Prepare, cook and finish rice, grain, farinaceous products and egg dishes**

The aim of this unit is to enable the learners to develop the necessary skills, knowledge and understanding of the principles involved in preparing and cooking rice, grains, farinaceous products and egg dishes at a professional level. Emphasis is placed on the development, practice and acquisition of practical skills and theoretical knowledge. Throughout this unit learners will be expected to demonstrate safe and hygienic working practices.

### **Unit 212 Prepare, cook and finish bakery products**

This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish bakery products for service.

### **Unit 213 Prepare, cook and finish hot and cold desserts and puddings**

This unit covers the preparation, cooking and finishing of hot and cold desserts and puddings for service.

### **Unit 219 Catering operations, costs and menu planning**

**The aim of this unit is to provide an insight into catering operations and menu planning and to equip the candidate with the necessary skills to understand and calculate the costs involved in running a catering operation.**