

Food Preparation & Cooking

City & Guilds Level 1 Certificate



Food Preparation & Cooking

This work-based qualification is aimed at learners who are working in hospitality and catering, such as fine dining or quick service restaurants, hotels, bed and breakfasts, youth hostels, holiday parks, contract caterers, armed forces, schools and care homes.

Suitable job roles include:

- Kitchen Assistant
- Café worker
- Junior Chef
- Fast food service assistant

Career Opportunities on Release

This qualification will support job applications to work within a variety of roles within the catering and hospitality industry and is desirable when applying for the roles noted above.

This qualification can act as a progression opportunity to achieve Level 2 Diploma in Food Production & Cooking.

Qualification Requirements

To achieve the qualification, learners must achieve a minimum of 18 credits in total.

All of the mandatory units (10 credits):

- Maintenance of a safe, hygienic and secure working environment
- Working effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food

The remaining 8 credits from Section A.

Example optional units:

- Prepare hot and cold sandwiches
- Prepare vegetables
- Prepare and cook fish

There are a variety of optional units to suit individual roles.

For further information, please contact Sarah O'Mahoney on 01656 656443 or e-mail somahoney@n-ergygroup.com