



Food Production & Cooking

This nationally recognised qualification is a great opportunity for candidates interested in working in hospitality or catering. It is for those that already work in this environment, and for beginners.

Suitable job roles include:

- Kitchen Assistant
- Chef (Commis to Sous)
- Catering Manager
- Commercial Catering Business Owner

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.

Qualification Requirements

To achieve the full qualification candidates must attain a minimum of 40 credits in total.

All of the mandatory units (10 credits):

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

A minimum of 16 credits from Section A.

Example optional units:

- Produce basic meat dishes
- Produce basic fish dishes
- Produce basic hot sauces
- Produce basic cakes, sponges and scones

A minimum of 14 credits from Section B

Example optional units:

- Prepare hot and cold sandwiches
- Produce healthier dishes
- Maintain an efficient use of food resources
- Set up and close a kitchen

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