

QUALIFICATION NAME

LEVEL 2 APPRENTICESHIP – PROFESSIONAL COOKERY

AREAS COVERED

- Preparing, cooking and presenting food in line with required standards
- Keeping preparation at the right level
- Making sure that food is served promptly
- Monitoring food production to ensure consistent quality and portion size
- Stock control
- Following relevant hygiene, health and safety guidelines

COURSE CONTENT

- Apprentices will carry out practical cookery skills as well as gaining the knowledge and understanding to the theory of why and how to follow specifications and methods of cookery
- Training must include **20% off the job training**, which is undertaken outside of the normal day-to-day working environment and leads towards the achievement of an apprenticeship. This can include training that is delivered at the apprentice's normal place of work, but must not be delivered as part of their normal working duties
- Apprentices will also achieve level 1 functional skills in maths and English, if required

DURATION / COURSE FORMAT

- This apprenticeship will take 12 months to complete
- The apprentice will spend 4 days in the workplace and attend college 1 day per week, to which half will be spent in the kitchen and half in the classroom
- Apprentices will also need to complete an online practical knowledge test to complete the programme

Further information can be obtained from the apprenticeship department: 0161 908 6608

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