

Qualification information sheet

BIIAB Level 2 NVQ Diploma in Food Production and Cooking



Qualification type

QCF

Qualification number

601/5688/0

Credit Value

40

Guided Learning Hours

329-336

Age Ranges

16-18

19+

Operational start date

1 March 2015

In an Apprenticeship?

Yes

Funding

Adult Skills

Apprenticeship

ESF

OLASS

Apprenticeship and funding
information relevant to England.

BIIAB

Infor House
Lakeside Road
Farnborough
GU14 6XP

Phone: 01276 684449
E-mail: info@bii.org
Web: www.biiab.org

Accurate as at 12 December 2016

Qualification Purpose

Confirms occupational competence.

Qualification Overview

The BIIAB Level 2 NVQ Diploma in Food Production and Cooking is designed to develop and assess the competence of those who are working or wish to work at an operational level in Food Production and Cooking.

Learners will typically be working in or wish to work in roles such as:

- Kitchen Assistant
- Sous Chef
- Junior Chef

Qualification Structure

Learners must achieve a minimum of 40 credits of which 10 credits must come from the Mandatory Group and 30 credits from the Optional Groups.

Assessment

The qualification contains competence units demonstrated by completing a portfolio in the workplace. The unit covering Employment Rights and Responsibilities is a knowledge-based unit and as such is assessed through questions set by BIIAB and marked by the training provider.

Progression

Achievement of the qualification offers opportunities for progression, including:

- BIIAB Level 3 NVQ Diploma in Hospitality Supervision and Leadership
- BIIAB Level 3 NVQ Diploma in Professional Cookery
- BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles
- Career progression



The Awarding Organisation of choice for Work Based Learning Providers and Employers



Apprenticeships and Qualifications including:

- Customer Service
- Business and Administration
- Hospitality and Catering
- IT, ICT and Telecommunications
- Health and Social Care
- Childcare
- Contact Centre
- Warehousing
- Retail
- Management
- Team Leading
- Sales and Marketing
- Creative Skills and Cultural Heritage
- Licensed Hospitality
- Pub Chef
- Employment Related Services
- Libraries and Archiving
- Supporting Teaching and Learning
- Learning and Development
- Cleaning
- Business Improvement Techniques
- Financial Services

- Education and Training
- Employee rights and Responsibilities
- Nutrition and Health
- Optical Retail
- Equality and Diversity
- Playwork
- Advice and Guidance
- Food Safety
- Health and Safety
- Security
- Functional Skills

BIIAB process to support our Centres:

- Centre approval arranged to meet your schedules
- Advice, guidance and support for your quality assurance process
- Personalised customer service
- Sector based quality assurance
- Online learner management system
- Transfer of Direct Claim Status
- Daily Certificate print runs

Delivered by:

- Industry leading sector specialists
- A team of 20 leading External Quality Assurance experts
- Accessible Business Development and Management team



‘BIIAB are very supportive and, they have an excellent Customer Services Team who are always very helpful’

‘Their Quality Control and products are excellent and straightforward and meets our requirements.’

Pat McCann
Apprenticeships and General Manager
V&A Museum