

BIIAB

Name of Regulated Qualification: BIIAB Level 2 NVQ Diploma in Food Production and Cooking (QCF)

Level: 2

Ofqual Qualification accreditation number: 601/5688/0

Minimum credits (Size): 40

BIIAB qualification code: NVQDFPC2

Overview**What is the main (primary) purpose of this qualification?**

- It confirms you are occupational competent in a specific job role (such as a Chef).
- Official purpose statement: Confirm occupational competence in a specific role.

What other purposes does the qualification serve?

- This qualification allows you to gain and then show the skills and knowledge that are needed to work in Kitchen Services at an operational level.
- It prepares you to enter a specific sector, job role, and/or apprenticeship (eg the Intermediate Level Apprenticeship in Catering and Professional Chefs (Food Production and Cooking)).

Who is it for?

For people working, or who want to work, in Food Production and Cooking and need a qualification to show their skills and knowledge.

How will the qualification help me meet its purpose?

The qualification has been developed by the Sector Skills Council for this sector, People 1st, and is recognised as the main qualification in the United Kingdom that shows that the person who has it is competent to work at this level. If you achieve the qualification then the certificate you receive will allow you to show and say that you are competent at this level. It is a vocational qualification.

If you wish to undertake the Intermediate Level Apprenticeship in Catering and Professional Chefs (Food Production and Cooking), either now or at a later date, this is the one of the main component parts of the Apprenticeship.

What is the minimum and maximum amount of learning that directly relates to a Chef role?

The qualification requires you to undertake between 329 and 336 hours of guided learning. **All** of these areas relate directly to a Chef role.

Is this qualification at the right level of difficulty for me?

You should do a qualification at this level (level 2) if you feel that you are ready to use skills, knowledge and understanding to complete routine tasks with some autonomy, some of which may not be familiar to you, and you feel you are ready to take responsibility for your work. You should also have the ability to address problems.

If you feel that you are able to some of the above but not all (eg perhaps you feel that you need supervision, and feel that you may not be ready to deal with problems you should consider undertaking a Level 1 version of this qualification (such as a Level 1 Certificate in General Cookery (QCF)).

If you feel that this may be too easy for you, perhaps you also supervise other team members you should perhaps look to do a similar qualification at Level 3 such as the BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) 601/5695/8.

Is this qualification in an apprenticeship?

Yes. This qualification is part of the Intermediate Level Apprenticeship in Catering and Professional Chefs (Food Production and Cooking). You may wish to do this qualification as part of the Apprenticeship, or on its own. You may wish to do the qualification on its own (eg outside of an Apprenticeship) if:

- you feel you already have suitable knowledge in this area and wish to proceed straight to an NVQ rather than also having to undertake a knowledge-based qualification
- you do **not** want to do the other main qualification that makes up the apprenticeship (a knowledge-based qualification)
- you do **not** have the time to do the other main qualification that makes up the apprenticeship (a knowledge-based qualification)
- you or your employer do **not** feel the need for you to undertake Functional Skills which are required as part of an Apprenticeship
- you feel you will be unable to achieve the Functional Skills requirements but are able to, and still wish to, achieve a nationally recognised regulated qualification at this level
- you do **not** qualify to undertake an Apprenticeship
- your employer wants you to just do the qualification and **not** undertake a full Apprenticeship.

How long will this qualification take me?

It will take you between 329 and 336 Guided Learning Hours (the number of hours where you will be given guidance, usually by a tutor, in order to achieve the outcomes). The exact number of hours will depend on which optional units you choose. Some additional time may be needed to assess you. Some people learn more quickly or are more experienced than others so it may take you longer or shorter than the guided amount.

Is this the right size qualification for me?

- You should do a qualification of this size (Diploma) if you need or want to undertake between 329 and 336 hours of guided learning.
- If you feel this is far too much at this time you could consider focussing on select units from this qualification.

Do I need to do anything before taking this qualification?

- You would need a willingness to prepare and cook a variety of different foods.
- As part of the qualification you will need to show that you have the skills and knowledge to do the job in the workplace. As such you would need to have, or get, a job or work placement to complete the qualification. Your college, centre or training provider may be able to help you with this.
- You should have the ability to achieve the qualification (after learning and training).
- You do **not** need to have any other qualifications or pass any tests before undertaking this qualification.
- It may aid you if you have previously achieved the Certificate In Hospitality and Catering Principles (Food Production and Cooking) (QCF).

At what age can I take this qualification?

The below details if the qualification is suitable for the following age-groups:

- Pre-16 : No
- 16-18 : Yes;
- 19+ : Yes

What does this qualification cover?

Overall: Knowledge, understanding and skills for a chef at level 2.

Mandatory units: You will be assessed on the following areas:

- 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.

Optional units: In addition, you can choose the additional optional areas you wish to be assessed upon. For full details please refer to the qualification handbook (available within [CentreZone](#)).

Framework: This qualification is accredited on the Qualifications and Credit Framework (QCF).

What could this qualification lead to?

The qualification allows you to show you have level 2 Food Production and Cooking knowledge and skills.

If, upon completion, you wish to proceed to a higher level in a supervisory capacity then the following qualifications may be suitable for you:

- BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) 601/5695/8
- Pearson BTEC Level 3 Award in Hospitality Supervision and Leadership Principles (QCF) 600/0871/4.

You could also choose to move on to do an Advanced Level Apprenticeship in Hospitality Supervision and Leadership.

It may also help you to get a job, to improve your performance and or get promoted.

What jobs could it help me do?

You could work as a qualified production chef.

Who supports this qualification?

This qualification is supported by the Sector Skills Council (SSC) for the Sector (People 1st) and employers including Prezzo, Shepherd Neame, Stonegate, Castle Rock and Wadworth. These letters of support are available [here](#).

This qualification is also supported for SFA funding by a number of employers including Stars Pubs and Bars, Charles Wells, Shepherd Neame, Staffordshire Pub Company, and the Lancaster House Hotel. These letters of support are available [here](#).

Official Regulated Purpose (for centre use):

Ofqual Purpose D. Confirm occupational competence and/or 'licence to practice'

Ofqual Sub Purpose D1. Confirm competence in an occupational role to the standards required