



## NVQ Professional Cookery Diploma - H018

Level 2 focuses on the preparation and cooking of the different food groups as identified in the profile below.

### COURSE DETAILS

You will build a portfolio of evidence to prove your competence in each unit. You will undertake units in:

- Preparation and cooking of soup
- Preparation and cooking of sauces
- Preparation and cooking fish dishes
- Preparation and cooking meat and poultry dishes
- Preparation and cooking potatoes and vegetables
- Preparation and cooking of basic pastry
- Teamwork
- Health, safety & security
- Food safety
- Maintain, handle and clean knives

There will be an occasional opportunity to work in the evening in the College Restaurant, in addition to your employment.

### ENTRY GUIDELINES

Applicants should have communication and comprehension skills that will enable them to complete catering assessments/exams on the course.

Manual dexterity & physical stamina is essential.



Satisfactory interview and assessment to determine suitability for the course.

If English is not your first language, you may need an assessment before enrolling on this course. To discuss further, please contact the ESOL department on 0151 551 7144.

*Office use only. Non Standard 2023/1.*

## EQUIPMENT REQUIRED

To learn effectively on your course you will need to use certain items of equipment and undertake particular activities as part of your studies.

To further enhance your learning experience the following will be required: Equipment £80. If you need support with these costs, don't worry, click on the link below and complete a bursary application form.

<https://www.wmc.ac.uk/student-support/financial-support/bursaries-loans>

Equipment purchased will be yours to keep and you will be able to use them for practice at home and in your future career.

***N.B. prices correct as of 23/06/2021***

## ASSESSMENT METHOD

Assessment is continuous in practicals and class based underpinning knowledge.

## ADDITIONAL INFORMATION

Appropriate uniform, textbook and knives to meet College standards are required prior to commencement.

## WHERE CAN I PROGRESS TO?

Progression to Level 3 Food Preparation.

Explore potential careers via [Career Match](#) — it provides current local data on wages and employment prospects.

**You could progress to these Wirral Met courses:**

- [H020 - NVQ Professional Cookery Advanced Diploma](#)

# WHEN DOES THIS COURSE RUN?

CAMPUS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	Part Time	H018P001	
<p><b>If you are aged 19 or over:</b></p> <p>Fee : £1275.00</p> <p><i>The fee quoted is for the academic year 23/24.</i></p>			

For advice and guidance, please contact Student Services via our [online enquiry form](#)

This information was current on 26th April, 2024 and may be subject to change.