

## General Enquiries

Tel: 0161 886 7070

Email: [info@trafford.tscg.ac.uk](mailto:info@trafford.tscg.ac.uk) Website: [trafford.tscg.ac.uk](http://trafford.tscg.ac.uk)



## Level 2 Diploma in Food and Beverage Service, and Professional Cookery

Location	Altrincham Campus
Course Type	College 16-18
Department	Hospitality & Catering
Start Date	Monday 2nd September 2024
Course Code	AFP-HO2D-1400

### Course Overview

---

This qualification covers the required skills and knowledge for preparing to work in the Hospitality & Catering Industry.

It is designed to meet the needs of learners who work or want to work in the industry and will give them a taste of various areas within hospitality & catering including working in hotels, restaurants and events.

### Course Requirements

---

4 GCSE's at Grade 3 or above (including maths and English Language).

## What You Will Learn

---

This Level 2 course allows you to understand the various aspects to the Hospitality and Catering industry and gain valuable practical and teamwork skills and work towards the technical Level 3 qualification.

By studying this course, you will learn the following:

- Boiling, poaching and steaming
- Stewing and braising
- Baking, roasting and grilling
- Deep frying and shallow frying
- Cold food preparation
- The structure of professional kitchens
- Working as a professional chef
- Understanding knives, tools and equipment
- Working safely in the kitchens

## Assessment

---

Assessment is continuous, with candidates undertaking practical observations, short answer questions and producing written evidence to meet the requirements of the qualification.

## Progression

---

Successful students can progress onto the Level 3 Diploma in Professional Chef or Level 3 Diploma in Professional Pastry Chef or Level 3 Food & Beverage Supervision.

## Career Options

---

Chef, Bar and Catering Supervisor, Food and Drink Operative

## Mandatory Units

---

Mandatory units for this course include:

- Health and Safety in Catering
- Prepare and Cook Fruit and Vegetables
- Prepare and Cook Meat and Offal
- Prepare and Cook Poultry
- Prepare and Cook Fish and Shellfish
- Food Service
- Principles of Customer Service in Hospitality Leisure Travel and Tourism
- Legislation in Food and Beverage Service
- Prepare and Cook Hot & Cold Desserts

## Contact Details

---

For further information please contact T: 0161 886 7070 or E: [info@trafford.ac.uk](mailto:info@trafford.ac.uk)

## Disclaimer

---

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.