

# Diploma in Professional Cookery

Level  
2



**This is the hospitality industry's professional qualification for chefs and cooks, suitable for all catering staff who prepare and cook predominantly from fresh and raw ingredients.**

The variety of units enable chefs and cooks working in a variety of restaurants and catering outlets to achieve this professional qualification.

The qualification is suitable for those cooking in a specialist ethnic or fine dining restaurant, plus any other restaurants and catering outlets that serve freshly prepared and cooked food, which could include production kitchens for airline catering or events catering or any catering sites catering for employees, clients or customers.

This Professional Cookery allows you train while you work, and there are units to match your normal job role.

This qualification is suitable for those already in employment as well as those wishing to enter the hospitality industry.

## Progression

Learners can progress on to the Level 3 Diploma in Professional Cookery.

Job roles include:

- ▶ Commis Chef
- ▶ Chef de Partie
- ▶ Junior Sous Chef
- ▶ Kitchen Manager.


## Duration

The duration will be discussed upon application.

## Entry Requirements

Learners must be aged 16 or above.

## Ways to Pay

 **Pay in full:**  
£3,345 + VAT.

 **The 19 – 23 Entitlement Fund:**

This qualification is 100% funded for those eligible through this fund – speak to an advisor or visit: [hittraining.co.uk/19-23-entitlement-funding](https://hittraining.co.uk/19-23-entitlement-funding).

For more information contact us at:

0800 093 5892 | [info@hittraining.co.uk](mailto:info@hittraining.co.uk) | [hittraining.co.uk](https://hittraining.co.uk)

## Structure

To achieve the full Level 2 Diploma in Professional Cookery:

- ▶ Learners must attain 66 Credits
- ▶ The Total Qualification Time (TQT) for this qualification is 660 hours
- ▶ The Guided Learning Hours (GLH) for this qualification are 438 hours.

Qualification number: 601/6948/5

Unit reference number	Title	Level	Credits	Guided Learning Hours
Unit 1 H/502/0132	Food Safety in Catering	2	1	9
Unit 2 H/500/8935	Health and Safety in Catering and Hospitality	2	3	12
Unit 3 K/500/8936	Healthier Food and Special Diets	2	1	7
Unit 4 A/601/2130	Catering Operations, Costs and Menu Planning	2	6	40
Unit 5 M/601/2139	Prepare and Cook Stocks, Soups and Sauces	2	6	40
Unit 6 A/601/2144	Prepare and Cook Meat and Offal	2	8	60
Unit 7 M/601/2142	Prepare and Cook Fruit and Vegetables	2	6	40
Unit 8 F/601/2159	Prepare and Cook Fish and Shellfish	2	5	40
Unit 9 Y/601/2152	Prepare and Cook Poultry	2	5	40
Unit 10 J/601/2163	Prepare and Cook Rice, Pasta, Grains and Egg Dishes	2	6	20
Unit 11 A/601/6503	Produce Biscuit, Cake and Sponge Products	2	4	28
Unit 12 J/601/6505	Produce Fermented Dough Products	2	4	28
Unit 13 L/601/6506	Produce Hot and Cold Desserts and Puddings	2	3	24
Unit 14 Y/601/6508	Produce Paste Products	2	3	20
Unit 15 Y/507/4091	Developing Skills for Employment in the Catering and Hospitality Industry	2	5	30

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