



Professional Cookery Apprenticeship (Level 2)

Overview

Apprenticeships are high quality, work-based training programmes for young people who want to develop their careers while working for an employer. Apprentices must be aged 16 or over, be in employment working more than 16 hours per week, and not taking part in full-time education.

Employers who take on Apprentices value the practical nature of the training which is directly relevant to improving performance in their business. The approach encourages dedication to work and keenness to learn. Macclesfield College staff work with employers to support them and the Apprentices during the training period. Entry requirements are flexible because Apprenticeships are not just based on academic achievement.

Who is it for?

Professional Cookery Apprentices are open to those aged 16 or over, with good communication and interpersonal skills and an interest in working within the Professional Cooking Industry.

Outcome

The Professional Cookery Apprenticeship (Level 2) is made up of:

- Professional Cookery NVQ Level 2
- Key Skills Application of Number Level 1
- Key Skills Communication Level 1
- Level 2 Certificate in Hospitality and Catering Principles

Apprentices will develop a range of skills, gain confidence and improve their interpersonal skills, which will be of benefit to themselves and their employers.

Content

During the course you will study both compulsory and optional units to achieve 58 credits.

Compulsory units totalling 13 credits are taken in:

- Maintaining a safe working environment
- Working effectively as part of a hospitality team
- Maintaining food safety
- Maintain, handle and clean knives

Optional units totalling 45 credits chosen from:

- a wide range of units covering preparation of meat and poultry, soups, stocks, sauces, vegetables, hot and cold deserts

Assessment

Assessment will be in the workplace where a portfolio of evidence will be built practically. Each unit will then be tested via underpinning knowledge questions.

Entry Requirements

Apprentices must be working with an employer in the Hospitality and Catering Industry and show a keen interest in the Industry. An initial interview will be undertaken to check suitability for the course.

Duration

The course may take up to two years, depending on prior knowledge and experience of the Apprentice.

Course Information

East Cheshire **Business School**
at Macclesfield College



Career Opportunities Work as a chef within the catering industry.

Awarding Body EDI/City and Guilds

Follow up courses You can progress to an Advanced Apprenticeship and study Professional Cookery at level 3.

Tel: 01625 410002

Contact us for advice, more information or to book a course
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