

## **Food Production and Cooking Level 2**

Course Type: Full Time

Location: City Centre Campus

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 with a focus on food preparation.

### **What topics are covered?**

These are the areas that can be covered within this qualification:

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Work effectively as part of a hospitality team
- Maintain a safe, hygienic and secure working environment
- Produce basic fish dishes
- Produce basic meat dishes
- Produce basic poultry dishes
- Produce basic vegetable dishes
- Prepare hot and cold sandwiches
- Produce basic egg dishes
- Produce healthier dishes
- Maintain an efficient use of food resources
- Maintain an efficient use of resources in the kitchen

### **Who is the course aimed at?**

Anyone progressing from a level one programme or if you want to get started in the industry.

### **What are the entry requirements?**

Level 1 catering qualification or D's in English and Maths.

### **What qualifications will I gain?**

NVQ Diploma in Food Production and Cooking (QCF).

## **Who is the awarding body?**

City and Guilds

## **How will I learn?**

Majority of this programme will be practically based.

## **What hours will I be in college?**

**Monday**

**Tuesday**

**Wednesday**

9.00 – 14.00

9.00 – 17.00

9.00 – 14.00

## **How will I be assessed?**

On your practical competence with online multiple choice questions.

## **What can I do after this course?**

After this course you will have the ability to move out into industry as an apprentice.

## **How much does this course cost?**

**Fully funded fee**

**Co-funded fee**

£44  
£1290

## **Are there any additional costs?**

There may be a few additional costs such as uniform, knives and books.

## **What funding is available?**

If you are aged 19 or over you may be eligible to apply for a [19+ Advanced Learning Loan](#) to cover your tuition fees.

For other funding information, please refer to our [Funding](#) page.

## **What facilities are available?**

You will gain experience in our on-site state-of-the-art kitchens and restaurant facilities such as [The Shrubbery Restaurant and Bistro](#).

## **Which department is this course in?**

Hospitality, Hair, Beauty and Spa Industries

## **Where will I need to go on my first day?**

On your first day, please report to the Reception in Roper Building.

## **What else do I need to know?**

You will need to comply with the following policies that are issued at enrolment:

- Dress code
- Code of conduct
- Locker policy
- Scissor / knife policy

A basic stationery pack will be issued to enrolled students.

## Where can I find out more information?

For advice or more details please telephone [01225 312191](tel:01225312191) or email [info@bathcollege.ac.uk](mailto:info@bathcollege.ac.uk). You may also visit our [Student Advice Centre](#).

If you have a learning difficulty or disability, please contact [Additional Learning Support](#) to arrange additional help.

## How do I apply?

Online: Click the "Apply" button and fill out an online application form.

By post: download the [Full-Time Application Form](#) and send to Student Advice Centre, Bath College, Avon Street, Bath BA1 1UP.

In person: Visit the [Student Advice Centre](#) in either of our campuses

To find out more about the application process, please go to the [How to Apply](#) page.