

KS5 CURRICULUM: Technology – VTCT Level 2 Diploma in Professional Cookery (YEAR 12)

Overview The VTCT Level 2 Diploma in Professional Cookery Studies is a preparation for work qualification that can be assessed in a workplace or realistic working environment (RWE). This qualification will develop your knowledge and understanding of all the skills you will need to start your career as a professional chef. You will learn about the health and safety in catering, hospitality and food safety as well as skills to prepare and cook stocks, soups, sauces, meat, offal, fruit and vegetables, grains, pasta, rice and eggs.

	Focus / Topic	Knowledge & Skills	Assessment
Autumn 1	Food safety in catering, Health and safety in catering and hospitality, Fermented dough products.	Understand the importance of health and safety in the catering and hospitality industry. Understand how individuals can take personal responsibility for food safety. Be able to prepare and cook fermented dough products recognising quality points of ingredients and a variety of finishing techniques.	Portfolio evidence including written knowledge, work experience diary, evaluation of practical work, professional discussion.
Autumn 2	Prepare and cook poultry, Produce hot and cold desserts and puddings, Catering for Christmas party.	Be able to prepare and cook poultry, recognising quality points and different types of poultry, portion control. Be able to prepare and cook hot and cold desserts and puddings recognising quality points of finished products and demonstrating a variety of finishing techniques.	Portfolio evidence including written knowledge, work experience diary, evaluation of practical work, professional discussion.
Spring 1	Prepare and cook stocks, soups and sauces, Prepare and cook meat and offal.	Be able to prepare and cook stocks soups and sauces recognising quality points and different classifications. Be able to prepare and cook meat and offal, recognising quality points and different cuts.	Portfolio evidence including written knowledge, work experience diary, evaluation of practical work, professional discussion.
Spring 2	Prepare and cook fish and shellfish, Prepare and cook fruit and vegetables.	Be able to prepare and cook fish and shellfish, recognising quality points, classification and different cuts, storage and hygiene. Be able to prepare and cook fruit and vegetables, understanding classification, demonstrating knowledge of the correct tools and equipment.	Portfolio evidence including written knowledge, work experience diary, evaluation of practical work, professional discussion.
Summer 1	Prepare and cook rice, pasta, grains and egg dishes.	Be able to prepare and cook rice pasta, grains and egg dishes, recognising quality points.	Portfolio evidence including written knowledge, work experience diary, evaluation of practical work, professional discussion.
Summer 2	External moderation of portfolios.		Portfolio evidence including written knowledge, work experience diary, evaluation of practical work, professional discussion.

Further Information On completion of this qualification you may choose to undertake further study; qualifications you could progress to include: VTCT Level 3 Diploma in Professional Cookery Studies, VTCT Level 3 NVQ Diploma in Hospitality Supervision and Leadership, VTCT Level 3 NVQ Diploma in Professional Cookery, VTCT Level 3 NVQ Diploma in Professional Cookery (Preparation and Cooking). Alternatively, you may wish to seek employment as: Trainee Chef/Cook in a pub, café or restaurant, trainee Craft Chef (fine dining), kitchen assistant or team member, kitchen support staff. Equivalent of two GCSE's.