



Department for Education



WORK SKILLS

SKILLS FOR COOKING & CATERING FOR ALL: LEVEL 2

COURSE SUMMARY:

This course is designed for anyone who has completed the Skills in Hospitality: Level 1 and the Skills for Planning & Cooking Set Menus: Level 1; or has prior kitchen experience and is looking to build their skills for use in work and/or volunteering in the hospitality industry. Throughout the course you will create your own personal cookery book with a selection of recipes and meals that you have produced; full of images, ingredients, methods and a bit about you and the food you love.

ENTRY REQUIREMENTS:

- Have good reading and writing skills and follow basic written instructions
- Happy to take part in a range of practical activities in the kitchen
- As you will be working with others it is important to keep safe and listen to verbal instructions

WHAT WILL YOU DO ON THIS COURSE?

This course is fun and practical, and you will learn:

- ✓ **Build and** extend your existing kitchen skills
- ✓ **Increased** awareness of allergens and intolerances in food
- ✓ **Prepare and** cook vegetarian dishes
- ✓ **Prepare and** cook meat dishes
- ✓ **Prepare and** cook desserts
- ✓ **Document** recipes you have produced
- ✓ **Invite local** volunteers/public workers to a sit-down lunch
- ✓ **Devise and** cook a set menu for a large group
- ✓ **Research learning**, job and work experience opportunities in the local area
- ✓ **You will** create a portfolio of your achievements in the form of your personal cookery book



AWARD:
Accredited by Realise
Futures at Level 2

PROGRESSION FROM THIS COURSE:

East Coast College

Kitchen Services Level 2
Professional Cookery Level 2
Hospitality Services Level 2

West Suffolk College

Professional Cookery Level 2
Production Chef Level 2

Suffolk New College

Hospitality Services Level 2



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