

Level 2 NVQ Diploma in Professional Cookery

Location	Altrincham Campus
Course Type	College 16-18
Department	Hospitality & Catering
Start Date	Tuesday 1st September 2026
Course Code	AFP-HO2D-1400

Course Overview

This qualification covers the required skills and knowledge for preparing to work in the Hospitality & Catering Industry. Our level 2 diploma in Professional Cookery is for you if you are 16 or over and would like to work in the hospitality and catering sector as a chef.

During the course you'll get an introduction to professional cookery and learn out about safe working practices in the hospitality industry as well as the tools and equipment commonly used in the industry.

You will get experience in a range of cooking techniques such as boiling, poaching and steaming, stewing and braising, baking, roasting and grilling, and deep frying and shallow frying. You'll also have the chance to produce cold food prod

It is designed to meet the needs of learners who work or want to work in the industry and will give them a taste of various areas within hospitality & catering including working in hotels, restaurants, events and stadiums.

Course Requirements

4 GCSE's at Grade 3 or above (including maths and English Language).

What You Will Learn

This Level 2 course allows you to understand the various aspects to the Hospitality and Catering industry and gain valuable practical and teamwork skills and work towards the technical Level 3 qualification.

By studying this course, you will learn the following:

- Boiling, poaching and steaming
- Stewing and braising
- Baking, roasting and grilling
- Deep frying and shallow frying
- Cold food preparation
- The structure of professional kitchens
- Working as a professional chef
- Understanding knives, tools and equipment
- Working safely in the kitchens
- Working in the college commercial restaurant

Assessment

Assessment is continuous, with candidates undertaking practical observations, short answer questions and producing written evidence to meet the requirements of the qualification.

Progression

Successful students can progress onto the Level 3 Diploma in Professional Chef or Level 2 Diploma in Professional Pastry Chef or Level 3 Food & Beverage Supervision.

Career Options

Chef, Bar and Catering Supervisor, Food and Drink Operative

Mandatory Units

Mandatory units for this course include:

Health and Safety in Catering
Food safety
Prepare and Cook Vegetables
Prepare and Cook Meat and Offal
Prepare and Cook Poultry
Prepare and Cook Fish and Shellfish
Prepare sauce
prepare stocks
Prepare soups
Food Service
Current Legislation in Food and Beverage Service.

Contact Details

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.