



## BIIAB Level 2 Award in Cooking Theory and Practice

England – 500/7536/6

Version 2.2

## About Us

BIIAB Qualification Limited is part of Skills and Education Group, a charitable organisation that champions education and skills-oriented organisations, providers and learners, making real change locally, nationally and internationally.

BIIAB Qualifications Limited has an on-line registration system to help customers register learners on its qualifications, units and exams. In addition it provides features to view exam results, invoices, mark sheets and other information about learners already registered.

## Sources of Additional Information

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The BIIAB Qualifications Limited website [www.biiab.co.uk](http://www.biiab.co.uk) provides access to a wide variety of information.

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Version	Date	Details of Change
2.0	November 2017	Update handbook throughout to remove reference to "QCF"
		Updated RoC with TQT figures
2.1	March 2023	Reformatted into new branding
2.2	July 2023	Updated dates in Qualification Summary

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This is a live document and as such will be updated when required. It is the responsibility of the approved centre to ensure the most up-to-date version of the Qualification Specification is in use. Any amendments will be published on our website and centres are encouraged to check this site regularly.



### Qualification Summary

BIIAB Level 2 Award in Cooking Theory and Practice	
<b>Qualification Purpose</b>	Obtain and then demonstrate the knowledge and skills necessary to plan, prepare and cook meals at Level 2.
<b>Age Range</b>	<b>Pre 16</b> ✓   <b>16-18</b> ✓   <b>18+</b>   <b>19+</b> ✓
<b>Regulation</b>	The above qualification is regulated by Ofqual
<b>Assessment</b>	<ul style="list-style-type: none"> <li>• Multiple-choice exam</li> <li>• Coursework</li> </ul>
<b>Type of Funding Available</b>	See FaLa (Find a Learning Aim)
<b>Qualification/Unit Fee</b>	See BIIAB Qualifications Limited web site for current fees and charges
<b>Grading</b>	Pass/Fail To achieve a Pass grade, learners <b>must</b> achieve all the Learning Outcomes and Assessment Criteria in all the units completed
<b>Operational Start Date</b>	01/09/2009
<b>Review Date</b>	30/06/2025
<b>Operational End Date</b>	31/08/2023
<b>Certification End Date</b>	01/09/2023
<b>Guided Learning (GL)</b>	60 hours
<b>Total Qualification Time (TQT)</b>	60 hours
<b>BIIAB Qualifications Limited Sector</b>	Hospitality and Catering
<b>Ofqual SSA Sector</b>	07.4 Hospitality and Catering
<b>Support from Trade Associations</b>	
<b>Administering Office</b>	See BIIAB Qualifications Limited web site

## 1. About the BIIAB Level 2 Award in Cooking Theory and Practice

BIIAB Qualifications Limited is regulated to deliver this qualification by Ofqual in England. The qualification has a unique Qualification Number (QN) which is shown below. Each unit within the qualification will also have a regulatory Unit Reference Number (URN).

The QN code will be displayed on the final certificate for the qualification.

Qualification Title	Qualification Number (QN)
<b>BIIAB Level 2 Award in Cooking Theory and Practice</b>	500/7536/6

## 2. Objective and Purpose of this Qualification

This qualification has been designed to allow learners to obtain and then demonstrate the knowledge and skills necessary to plan, prepare and cook meals at Level 2.

The primary purpose of the qualification is to progress to the next level of vocational learning by preparing for further learning or training by developing knowledge and/or skills in a subject area. However, employers can also rely on the knowledge provided as meeting nationally recognised standards for alcohol awareness at this level as such the sub-purpose is to develop knowledge and/or skills in a subject area.

Due to constant Regulatory, policy and funding changes users are advised to check this qualification has been placed in the relevant Apprenticeship Framework and / or is funded for use with individual learners before making registrations. If you are unsure about the qualifications status please contact BIIAB Qualifications Limited.

## 3. About this Guidance

This guidance has been developed to provide guidance for learners, assessors and quality assurers undertaking, delivering, or quality assuring this qualification.

The purpose of the guidance is to provide the majority of the key information that may be needed to prepare for, and help support, the successful delivery of the qualification, in one place.

If this guidance is updated, centres will be notified by BIIAB Qualifications Limited.

## 4. BIIAB Qualifications Limited Customer Service

BIIAB Qualifications Limited is committed to giving the highest possible levels of customer service. Our Service Level Agreement is available via [www.biiab.co.uk](http://www.biiab.co.uk)

Our Customer Service team can be contacted between the hours of 0900 and 1700 Monday to Friday by using the contact details below, or outside those hours, by leaving a message on our voicemail service.

Customer Support Contact Details: 0115 854 1620

Email: [CustomerSupport@biiab.co.uk](mailto:CustomerSupport@biiab.co.uk)

Our Customer Support team will be happy to assist with any administration related enquiries you may have. For example:

- registration and certification enquiries
- re-certification issues
- centres available in the local area
- appeals
- whistleblowing

## 5. What are Rules of Combination (ROC)?

Under the Regulatory Qualifications Framework (RQF), qualifications can be made up of a combination of mandatory and/or optional units. The units and credits required to complete a qualification are set out by the rules of combination (RoC). The RoC allows for flexibility and transferability.

The ROC will specify:

- the total credit value of the qualification
- the amount of credit that must be achieved within specific groups of units (e.g. Mandatory, Optional Unit, and Optional groups)
- the minimum credit which must be achieved at the level or above the level of the qualification
- the Total Qualification Time (TQT)
- the title, Unit Regulation Number and BIIAB Qualifications Limited Unit number for each unit, alongside its level, credit, and Guided Learning Hours (GLH)
- any barred units (units that cannot be taken together as part of the qualification)

When choosing the appropriate route for a learner or group of learners, it is the responsibility of the centre to ensure the rules of combination are adhered to.

## 6. BIIAB Level 2 Award in Cooking Theory and Practice Rules of Combination (ROC) and Structure

To achieve the BIIAB Level 2 Award in Cooking Theory and Practice, learners **must** gain a **total of 6** credits. This **must** consist of:

- **Minimum total** credit: **6**
- A **minimum of 6** credits **must** be achieved through the completion of units at **Level 2** and above.
- Minimum Guided Learning Hours: **60 hours**
- Total Qualification Time: **60 hours**

This qualification has been developed based upon industry feedback as to the fundamental knowledge required to work in the sector at this level.

Listed below are the qualification units.

### Mandatory Unit Group A

Unit No.	URN	Unit Title	Level	Credit	GLH	Assessment Method
CT	K/600/3763	Cook Theory	2	2	20	Multiple-choice exam
CP	T/600/3622	Cooking Practice	2	4	40	Competence-based

## 7. Age Restriction

The qualification in this handbook is appropriate for use in the following age ranges:

- Pre -16
- 16 - 18
- 19+

## 8. Entry Requirements and Progression

There are no entry requirements for this qualification. However, learners must be assessed to ensure they have a reasonable chance of achievement and will be able to generate the required evidence.

The qualification is designed to equip learners with the knowledge and skills necessary to plan, prepare and cook meals at Level 2. Achievement of the qualification offers opportunities for progression, including:

- BIIAB Level 3 Award in Hospitality Business Management 600/4570/X

## 9. Assessment

### Overview of assessment strategy

The Assessment Strategy has been designed by BIIAB, in conjunction with an expert panel, and a steering group. All BIIAB approved training centres and their assessment must adhere to the designed assessment strategy for this qualification. The qualification contains one knowledge unit and one competency-based unit. The knowledge unit is externally set and marked by BIIAB. This examination comprises of 20 Multiple Choice questions. Assessments provided by BIIAB will ensure that effective learning has taken place and that learners have the opportunity to:

- meet the assessment criteria
- achieve the learning outcomes.

### Assessment process

Assessments will be accessible and will produce results that are valid, reliable, transparent and fair. BIIAB will ensure that the result of each assessment taken by a learner in relation to a qualification reflects the level of attainment demonstrated by that learner in the assessment, and will be based upon the achievement of all of the specified learning outcomes.

Details of the ordering process, assessment documentation, invigilation requirements to centres and the documentation to be completed can be found in the Examination and Invigilation Regulations for the Administration of BIIAB Qualifications document.

BIIAB will make every effort to ensure that it allows for assessment to:

- Be up to date and current
- Reflect the context from which the learner has been taught



- Be flexible to learner needs

Assessment is the process used to judge the competence, of a learner, against set standards. The assessor is the person who is responsible for determining learners' competence. The assessor may be a work place supervisor or an external person who is trained and qualified, or working towards a qualification relevant to the assessor role.

Assessors base their judgement on performance and decide how it compares to the national standard. The assessor will also ask questions based on the knowledge required to do the work, to ascertain the knowledge and understanding of the learner.

When the required units have been completed and the assessor is satisfied that the learner has met the national standard, a recommendation for a certificate will be made.

An Internal Quality Assurer (IQA) is responsible for the quality assurance of the qualifications within the training organisation and will provide advice, guidance and support to the assessors. IQAs also ensure that the assessors apply the standards consistently and fairly. The IQA will review the portfolio of evidence during the assessment process.

An External Quality Assurer (EQA), who is appointed by BIIAB, will quality assure the assessment and internal quality assurance decisions involved in the development of the portfolio. The EQA will quality assure the qualification process, which ensures that certification of the qualification is reliable, consistent and to the national standard, by checking the consistency of assessments made by the training provider, and across training providers.

## Appeals

If learners are dissatisfied with an assessment outcome, they have the right to appeal. The **main** reasons for an appeal are likely to be:

- learners do **not** understand why they are **not** yet regarded as having sufficient knowledge
- learners believe they are competent and that they have been misjudged

BIIAB Qualifications Limited expects most appeals from learners to be resolved within the centre. BIIAB Qualifications Limited will only consider a learner's appeal after the centre's internal appeals procedure has been fully exhausted.

For full details of the BIIAB Qualifications Limited's appeals procedure please refer to <https://biiab.co.uk/policies-and-procedures/>

## 10. Initial Assessment and Induction

Prior to the start of any programme it is recommended that centres should make an initial assessment of each learner. This is to ensure that the learners are entered for an appropriate type and level of qualification.

The initial assessment should identify the specific training needs that the learner has, and the support and guidance that they may require when working towards their qualification.

The centre must also identify any units the learner has already completed, or credits they have accumulated, relevant to the qualification.

BIIAB Qualifications Limited suggests that centres provide an induction programme to ensure the learner fully understands the requirements of the qualification they will work towards, their responsibilities as a learner, and the responsibilities of the centre.

## 11. Resources

BIIAB Qualifications Limited provides the following additional resources for this qualification:

- Externally set assessments

Please contact BIIAB Qualifications Limited for further information.

### Access to the Units

Units form the qualification and the standard that **must** be achieved in order to be awarded each unit. This is covered within the learning outcomes, assessment criteria and the indicative content that form part of the delivery. BIIAB Qualifications Limited includes the mandatory units within this guidance document.

### Learner Summative Reflection

In order to claim the unit(s) for the qualification, the learner will need to complete a learner summative reflection, to reflect on their qualification, what they have learnt and how they have been able to apply this within their work role.

## 12. Design and Delivery

Centres must refer to the units that form the qualification and the standard that must be achieved in order to be awarded each unit. This is covered within the learning outcomes and assessment criteria that forms part of the delivery.

Each unit within this qualification has been allocated a number of Guided Learning hours (GL).

This can include activities such as training/class room based sessions, tutorials, supervised study or supervised 'on-the-job' learning and face-to-face or other pre-arranged 1:1 teaching sessions (e.g. simultaneous electronic communication such as webcam contact or internet messaging). It could also include time spent undertaking assessments.

The qualification will be assigned Total Qualification Time (TQT), which, as well as GL, will include the estimated number of hours spent in preparation, study or any other supervised learning, study or assessment for an average learner.

When planning how to deliver the qualification it is important to refer to this definition.

BIIAB Qualifications Limited will not prescribe how the qualification is delivered, but centres **must** ensure the delivery chosen meets their learners' needs.

## 13. Format of Units

All units within this qualification will be presented in a standard format that is consistent with the format for all units of assessment. The format will give tutors and learners guidance as to the requirements of the unit for successful completion. Each unit within this guidance document will be in the format below:

### **Unit Title**

This will be shown as it appears on the Register of Regulated Qualifications (<http://register.ofqual.gov.uk>).

### **Unit Number / Unit Reference Number (URN)**

The Unit Reference Number is the unique code that the unit is given by the Regulator. This unit will be referenced on the final qualification certificate. The same unique code for the unit applies in whichever qualification the unit is included within. BIIAB Qualifications Limited also assign unique unit numbers which is consistent when the unit is used in multiple BIIAB qualifications.

**Level**

This identifies the level of demand for the unit, but may be a different level to that of the overall qualification. The level of the units will be set according to National Occupational Standards and the level descriptors.

**Credit**

When a whole unit is completed the learner will achieve credits specified by the number of hours' learning time it will take an average learner to complete the unit including the assessment.

**Guided Learning Hours (GLH)**

The required number of hours that learning should take place under the immediate guidance or supervision of a lecturer, supervisor, tutor or other appropriate provider of education or training.

**Total Qualification Time (TQT)**

Total Qualification Time (TQT) is defined by Ofqual as the number of notional hours which represents an estimate of the total amount of time that could reasonably be expected to be required in order for a Learner to achieve and demonstrate the achievement of the level of attainment necessary for the award of a qualification. TQT is comprised of the following two elements:

- The number of hours which an awarding organisation has assigned to a qualification for Guided Learning, and
- An estimate of the number of hours a Learner will reasonably be likely to spend in preparation, study or any other form of participation in education or training, including assessment, which takes place as directed by – but, unlike Guided Learning, not under the Immediate Guidance or Supervision of – a lecturer, supervisor, tutor or other appropriate provider of education or training.

TQT is always assigned to the qualification however a similar calculation may on occasions also be assigned to a unit.

**Learning Outcomes and Assessment Criteria**

Learning Outcomes are what the learner is expected to know, understand or be able to do upon successful completion of the unit.

Assessment Criteria are descriptions of the requirements that a learner is expected to meet in order to demonstrate that a learning outcome has been achieved. There are usually multiple assessment criteria for each Learning Outcome.

## 14. Initial Registration

### Registration and Certification

Learners should be registered and certificated via BIIAB Qualifications Limited's Customer Management System

### Equal Opportunities and Diversity Policy

BIIAB Qualifications Limited has in place an equal opportunities policy, a copy can be found at <https://www.biiab.co.uk/policies-and-procedures/>

BIIAB Qualifications Limited is committed to ensure that:

- approved centres operate an equal opportunities policy
- approved centres communicate the policy to staff and learners
- approved centres have an effective complaints and appeals procedure of which both staff and learners are made aware
- approved centres are aware of their responsibilities in providing equality of opportunity, particularly with regard to provision for learners with particular assessment requirements

### Reasonable Adjustment Policy

Learners who require reasonable adjustments for their assessments **must** inform their assessor at the beginning of their course of their requirements. BIIAB Qualifications Limited has a reasonable adjustment policy in place, a copy of which is provided to all approved centres and can be found at <https://www.biiab.co.uk/policies-and-procedures/>

## 15. Qualification Review and Feedback

BIIAB Qualifications Limited is committed to the ongoing review of this qualification to ensure it remains fit for purpose.

This review approach involves the collation of evidence in the form of any information, comments and complaints received from users of this qualification in relation to its development, delivery and award.

BIIAB Qualifications Limited will give due regard to any credible evidence received which suggests that a change in approach to the development, delivery and award of

this qualification is required in order to ensure that no adverse effects will result. This qualification will be periodically reviewed and revised to ensure the content remains relevant, assessment approach remains appropriate and that it remains valid and fit for purpose.

### **16. Mandatory Units Group A**

The following units are mandatory for this qualification.



### Cooking Practice

<b>Unit Reference</b>	T/600/3622
<b>Level</b>	2
<b>Credit Value</b>	4
<b>Guided Learning (GL)</b>	40
<b>Unit Summary</b>	This unit will provide the learner with an understanding of good cooking practice.
<b>Learning Outcomes (1 to 8)</b> The learner will:	<b>Assessment Criteria (1.1 to 8.3)</b> The learner can:
1. Be able to demonstrate the principal cooking methods and outline the effects of each on a variety of foods	1.1 Demonstrate how to select the correct cooking method for particular foods  1.2 Prepare two dishes utilising at least one principle cooking method in each
2. Be able to identify, prepare and cook a variety of cuts of meat and types of game and poultry	2.1 Select appropriate cuts of meat from a variety of animals for roasting, grilling, frying and stewing  2.2 Produce two dishes each requiring a different meat preparation technique
3. Be able to identify, buy, prepare and cook the main types of sea water and freshwater fish and shellfish used in catering	3.1 Identify the main types of seawater, freshwater and shellfish used in cooking  3.2 Select fresh fish by utilising the main quality points  3.3 Demonstrate knowledge of how to prepare, gut and fillet fish  3.4 Demonstrate knowledge of how to prepare a variety of shellfish for cooking  3.5 Prepare two fish dishes using different cooking techniques for each
4. Demonstrate a knowledge of sauce and soup making	4.1 Demonstrate an ability to identify each of the 3 base sauces  4.2 Produce a dish which contains one of the base sauces  4.3 Demonstrate knowledge of the sauces that are derived from each of the base sauces

	4.4 Demonstrate knowledge of different types of soup and their characteristics
5. Be able to identify, prepare and cook a variety of vegetables, beans and pulses	5.1 Prepare two dishes requiring the preparation and cooking of pulses  5.2 Prepare a dish requiring the preparation and cooking of pulses
6. Be able to present a variety of hot foods	6.1 Plate up two hot dishes, one sweet and one savoury, to demonstrate knowledge of correct presentation
7. Be able to plan a menu	7.1 Produce a 2 course menu demonstrating an understanding of both nutrition and pricing  7.2 Identify a suitable dish that could be served as a vegetarian alternative  7.3 Identify an alternative dish suitable for a gluten or wheat free diet
8. Be able to create and maintain an effective working environment	8.1 Demonstrate the use of different communication methods and an appreciation of how these can be utilised to promote effective team working  8.2 Demonstrate and understanding of the importance of preparation and cooking times  8.3 Demonstrate an understanding of mis-en-place and its importance in a commercial kitchen





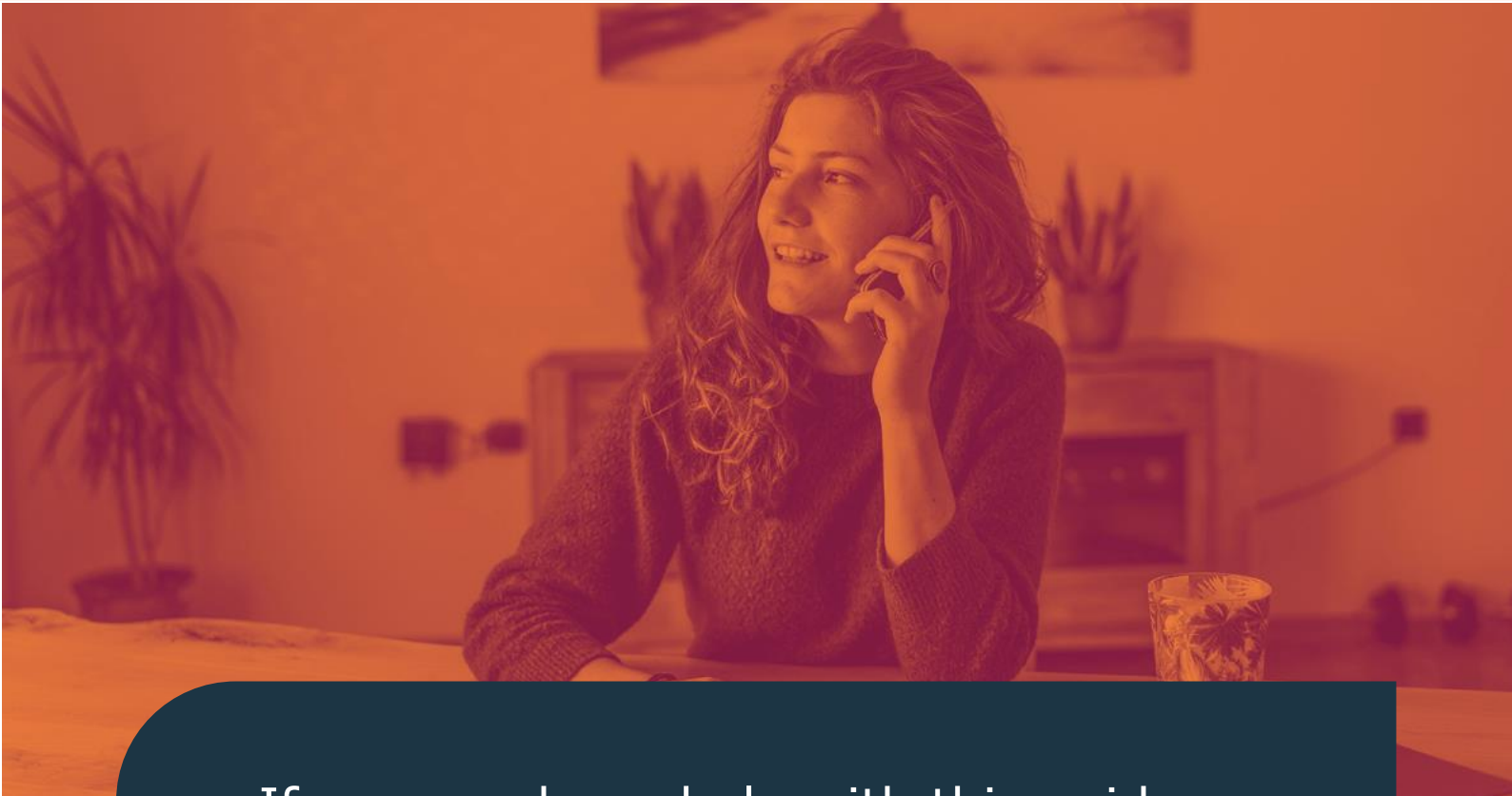
### Cooking Theory

<b>Unit Reference</b>	K/600/3763
<b>Level</b>	2
<b>Credit Value</b>	2
<b>Guided Learning (GL)</b>	20
<b>Unit Summary</b>	This unit will provide the learner with knowledge and understanding of the principles of cooking theory.
<b>Learning Outcomes (1 to 8)</b> The learner will:	<b>Assessment Criteria (1.1 to 8.4)</b> The learner can:
<b>Learning Outcomes</b> The learner will:	<b>Assessment Criteria</b> The learner can:
1. Understand the principal cooking methods and their effects on foods	1.1 Identify the core methods of cooking 1.2 State the effect of each method of cooking on a variety of foods
2. Understand how to identify, prepare and cook a variety of cuts of meat and types of game and poultry	2.1 Identify the origins of different cuts of meat 2.2 Identify the primary cooking methods for a variety of cuts of meat 2.3 Identify the primary cooking methods for different types of poultry 2.4 Identify game animals and state the characteristics of game meat
3. Understand how to identify, buy, prepare and cook the main types of sea water and freshwater fish and shellfish use din catering	3.1 Identify the main types of seawater, freshwater and shellfish used in cooking 3.2 State the main quality points to look for when identifying fresh fish to buy 3.3 Identify the key steps in preparing, gutting and filleting a fish 3.4 Identify the key steps in preparing shellfish for cooking 3.5 State the basic principles of cooking fish and shellfish



4. Understand the principles of sauce and soup making	4.1 Identify the 3 primary types of base sauce 4.2 Identify key steps in making each of the primary base sauce types 4.3 Identify the different sauces that are derived from each of the 3 primary base sauces 4.4 Identify the different types of soup and state the characteristics of each
5. Be able to identify a variety of vegetables, beans and pulses, and principles of cooking them	5.1 State the different categories of vegetables 5.2 State the effects that the different cooking methods have on a variety of vegetables 5.3 Describe the main pulses and their main characteristics
6. Understand how to present a variety of hot foods	6.1 State the principles of presentation of hot food
7. Understand how to plan a menu	7.1 Identify the key points to consider when planning a menu 7.2 State the importance of nutritional value of dishes when planning a menu 7.3 Identify the key factors to consider when designing a children's menu 7.4 State the definitions of vegetarianism and identify suitable vegetarian menu alternatives 7.5 Identify the menu alternatives suitable for a gluten or wheat free diet
8. Understand how to create and maintain an effective working environment	8.1 State what is meant by effective communication and how this can be achieved in a commercial kitchen 8.2 State the benefits of effective team working and identify how this can be achieved 8.3 State what is meant by mise-en-place and why this important

	8.4 State the importance of coordination of cooking and serving times in the kitchen
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If you need any help with this guide  
please contact our team.

0115 854 1620

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*We are part of the Skills and Education Group.*