



Purpose Statement

BIIAB Level 2 Diploma in Professional Cookery (Preparation and Cooking) – 601/5692/2

Overview

The BIIAB Level 2 Diploma in Professional Cookery (Preparation and Cooking) has been designed to allow learners to obtain and then demonstrate the skills to work at an operational level in Professional Cookery.

This qualification meets the competence-based requirements of the following apprenticeships:

- > Level 2 Apprenticeship Framework in Catering and Professional Chefs in Northern Ireland
- > Level 2 Apprenticeship in Hospitality and Catering in Wales

The primary purpose of the qualification is to confirm occupational competence. As such, this qualification has value either as a stand-alone qualification or as part of an apprenticeship.

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 qualification's status, please contact BIIAB Qualifications Limited.

Who is this qualification for?

This qualification is appropriate for use in the following age ranges:

- > 16-18
- > 19+

Skills and Education Group Awards expects approved centres to recruit with integrity on the basis of a learner's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

What does the qualification cover?

To achieve the BIIAB Level 2 Diploma in Professional Cookery (Preparation and Cooking) learners must gain a total of 58 credits. This must consist of:

- > Mandatory Group A minimum credits: 13

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- > Optional Group B, C, D and E minimum credit: 45
- > Optional Group B minimum credit: 13
- > Optional Group C minimum credit: 12
- > Optional Group D minimum credit: 3
- > Optional Group E minimum credit: 17

The qualification has been developed based upon industry feedback as to the fundamental skills required to work in the sector at the level.

Listed below are the qualification units.

Mandatory Units

- > Maintenance of a safe, hygienic and secure working environment
- > Working effectively as part of a hospitality team
- > Maintain food safety when storing, preparing and cooking food
- > Maintain, handle and clean knives

Optional Group B Units

- > Cook and finish basic fish dishes
- > Cook and finish basic meat dishes
- > Cook and finish basic poultry dishes
- > Cook and finish basic vegetable dishes

Optional Group C Units

- > Prepare fish for basic dishes
- > Prepare meat for basic dishes
- > Prepare poultry for basic dishes
- > Prepare vegetables for basic dishes

Optional Group D Units

- > Prepare cook and finish basic hot sauces
- > Prepare, cook and finish basic soups
- > Make basic stock

Optional Group E Units

- > Prepare fish for basic dishes
- > Prepare shellfish for basic dishes
- > Prepare meat for basic dishes
- > Prepare poultry for basic dishes
- > Prepare game for basic dishes
- > Prepare offal for basic dishes
- > Prepare vegetables for basic dishes

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- > Process dried ingredients prior to cooking
- > Prepare and mix spice and herb blends
- > Cook and finish basic fish dishes
- > Cook and finish basic shellfish dishes
- > Cook and finish basic meat dishes
- > Cook and finish basic poultry dishes
- > Cook and finish basic game dishes
- > Cook and finish basic offal dishes
- > Cook and finish basic vegetable dishes
- > Cook-Chill Food
- > Cook-Freeze Food
- > Prepare cook and finish basic hot sauces
- > Prepare, cook and finish basic soups
- > Make basic stock
- > Prepare, cook and finish basic rice dishes
- > Prepare, cook and finish basic pasta dishes
- > Prepare, cook and finish basic pulse dishes
- > Prepare, cook and finish basic vegetable protein dishes
- > Prepare, cook and finish basic egg dishes
- > Prepare, cook and finish basic bread and dough products
- > Prepare, cook and finish basic pastry products
- > Prepare, cook and finish basic cakes, sponges, biscuits and scones
- > Prepare, cook and finish basic grain dishes
- > Produce Healthier Dishes
- > Prepare, cook and finish basic cold and hot desserts
- > Prepare and present food for cold presentation
- > Prepare, cook and finish Dim Sum
- > Prepare, cook and finish noodle dishes
- > Prepare and cook food using a Tandoor
- > Complete Kitchen Documentation
- > Set Up and Close Kitchen
- > Order stock
- > Cook and finish simple bread and dough products
- > Liaise with Care Team to Ensure that an Individual's Nutritional Needs are Met
- > Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals
- > Employment Rights and Responsibilities in the Hospitality, Leisure, Travel and Tourism Sector

Assessment

This qualification is internally assessed and requires internal and external moderation. Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.



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Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Overview of assessment strategy

The qualification contains competence units and a knowledge unit. Competence units are assessed by the following principles.

Assessors must refer to the People 1st set Evidence Requirements and ensure they are being met in full for the 'what you must know', 'what you must do' and 'what you must cover'. The Evidence Requirements are available to download from the Hospitality section of the BIIAB website. They have also been included within the units in the handbook and unit pack.

BIIAB has developed an Assessment Knowledge Module (AKM) for unit ERRHLTS. AKMs are internally marked assessments, containing a series of questions, marked and internally verified by the centre and with external verification by the BIIAB External Quality Assurer (EQA).

Assessments provided by BIIAB Qualifications Limited will ensure that effective learning has taken place and that learners have the opportunity to:

- > Meet the assessment criteria
- > Achieve the learning outcomes

Alternatively, centres may wish to devise their own assessments for the knowledge units. If so, Centres must obtain approval for any Centre Devised Assessments before their use. Please contact BIIAB Qualifications Limited for details of the Centre Devised Assessment process and procedure.

Assessment process

Assessments will be accessible and will produce results that are valid, reliable, transparent and fair. BIIAB Qualifications Limited 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 Qualifications Limited will make every effort to ensure that it allows for assessment to:

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- > 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 workplace 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 Qualifications Limited, 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.

Assessment Strategy

The Assessment Strategy has been designed by People 1st. While BIIAB Qualifications Limited has not itself designed the strategy it agrees with the principles and their suitability as an Assessment Strategy for this qualification, it has agreed that this strategy will be applied for this qualification and it has agreed that it will monitor the compliance of BIIAB Qualifications Limited centres offering this qualification against the criteria. As such all centres and their assessment must adhere to the current People 1st designed assessment strategy for this qualification.



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What could this qualification lead to?

This qualification shows the learner has gained Level 2 skills in professional cookery. It may help the learner to improve performance at work or get promoted into roles working with more autonomy.

Upon completion, the learner may be ready to progress to a higher level, for example by undertaking the following qualifications:

- > BIIAB Level 3 Award in Hospitality Supervision and Leadership Principles
- > BIIAB Level 3 Diploma in Hospitality Supervision and Leadership

Centres should be aware that Reasonable Adjustments, which may be permitted for assessment, may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.

Further Information

Further information on the qualification can be found on the Skills and Education Group Awards website.