

Cookery and Nutrition

Level 2 Award in Food Safety in Catering

Structure & Specification

A one year course in practical cookery and nutrition with teaching in food safety and hygiene.

Syllabus details

Level 2 Award in Food Safety in Catering awarded by the Chartered Institute of Environmental Health.

What does the course include?

Practical skills to include making soups, breads, vegetarian dishes, meat and fish dishes, pasta and rice dishes, salads and desserts.

Information about the nutritional importance of the foods used.

Budgeting and costing of ingredients.

For the Level 2 Award you will cover modules in :- food safety, the law and current regulations, food safety hazards, critical temperatures including refrigeration and hot holding, food handling, safe food storage, cleaning of premises and equipment.

How will I learn?

Practical lessons will take place at Henry Compton School one afternoon a week after attending teaching for the Level 2 Award at the WMSF.

How will my work be assessed?

You will have regular short tests to check your learning for the Level 2 Award content. The final assessment is a multiple choice test.

What skills will I need to be successful in this subject?

You must be interested in food and keen to learn to cook a variety of healthy dishes. You should be prepared to experiment and be willing to learn new skills. You must be committed to attending every session as ingredients are provided.

What are the entry requirements?

There are no entry requirements for this course.

What are the opportunities after this course for further/higher education and employment?

The skills you learn on this course will enable you to develop confidence and enjoyment in preparing food for yourself and others and to live more independently. You will learn about the foods you should be eating in order to improve your health as well as your ability to study, concentrate and learn effectively. The skills and qualification can help you if you choose work in food retail or catering.