MARKETING MATERIALS FOR YOU
PLACE YOUR LOGO HERE

Highfield Level 2 Diploma for Professional Cooks (RQF)

QUALIFICATION NUMBER: 603/7117/1

WHO REQUIRES THIS QUALIFICATION?

The objective of this qualification is to support a role in the workplace. It is designed for learners employed in professional catering roles of a cook or commis chef or for those wishing to develop their skills in the industry.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certificating over 350,000 learners a year.
Highfield currently provides around 70% of all regulated food safety qualifications.
We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

WHAT NEXT?

On successful completion of this qualification, learners may wish to continue their development by undertaking a Commis Chef apprenticeship.

COURSE DATES Replace this text with YOUR COURSE DATES

BOOK NOW Replace this text with YOUR BOOKING INFORMATION

2 LEVEL

HOSPITALITY AND CATERING FACT SHEET

QUALIFICATION TIME IS 670 HOURS, RECOMMENDED 365 GLH

ASSESSED BY A PORTFOLIO OF EVIDENCE AND MULTIPLE-CHOICE EXAMINATION

REGULATED BY:

OFQUAL

CCEA

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Principles of food safety
- Health and safety
- Kitchen equipment and knife skills
- Workplace standards
- Professional development
- Environmental awareness
- Nutrition, special diets and allergen awareness
- Cold food preparation and presentation
- Cooking methods

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

Highfield
Approved Highfield Centre

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