

CATERING

AIM Qualifications Entry Level 2 Award in Skills for Working in Catering and Hospitality Industries



Key Facts

Course Duration

50 guided learning hours

Entry Level Requirements

There are no entry requirements for this qualification.

Assessment

This qualification is assessed through an internally set, internally marked and externally verified portfolio of evidence.

Course Overview

This course includes: -

- **Cooking Skills:** covers a range of different practical cooking skills, including preparing for and cooking meat, fish, vegetable and rice dishes. Learners will also have the opportunity to explore different kitchen equipment including the safe use of knives.
- **Food Safety and Hygiene:** aims to develop the learner's knowledge and practical skills in the safe and hygienic handling, storage and disposal of food.
- **Menu Planning:** learners will be able to prepare and plan for menus, identifying food costs, including ingredients and other costs.
- Learners will be able to evaluate the skills learnt whilst working in the industries.

Career Progression

This qualification is designed to support learners to build on their knowledge and skills to progress onto higher level qualifications, supporting them to secure skilled employment to meet the needs of the economy.

LINK19 College based at NKC, Lower Higham Road, Kent, DA12 2JJ

Tel: 01322 629733

Email: enquiries@link19college.ac.uk

We will be happy to help with any enquiries

