

Hospitality NVQ Level 2

Description	The level 2 NVQ in hospitality is a qualification for those working under direct supervision of a manager in hotels in almost every role: Front Office, Housekeeping, Food & Drink Service, Food Processing & Cooking, Professional Cookery and more.
Qualification Overview	The qualification covers topics such as Maintaining a safe, hygienic and secure working environment, Giving customers a positive impression of yourself and your organization, Dealing with bookings, Carrying out Room servicing, Serving food at the table and much more.
Timescale	3 to 6 months, dependent on the individual candidates circumstances
Content	<p>Specialist in Front Office - Core units</p> <ul style="list-style-type: none">• Deal with communications as part of the reception function• Maintain a safe, hygienic and secure working environment• Contribute to effective teamwork (CfA)• Give customers a positive impression of yourself and your organisation (ICS) <p>* The learners will also need to complete 4 optional units out of 11</p> <p>Specialist in Housekeeping – Core units</p> <ul style="list-style-type: none">• Maintain a safe, hygienic and secure working environment• Contribute to effective teamwork (CfA)• Clean and service a range of areas• Work using different chemicals and equipment <p>* The learners will also need to complete 4 optional units out of 9</p> <p>Specialist in Food and Drink Service – Core units</p> <ul style="list-style-type: none">• Maintain a safe, hygienic and secure working environment• Contribute to effective teamwork (CfA)• Give customers a positive impression of yourself and your organization• Maintain food safety when storing, holding and serving food <p>* The learners will also need to complete 4 optional units out of 16</p>

A fresh approach to individuality

Hospitality NVQ Level 2

Specialist in Food Processing and Cooking

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork (CfA)
- Maintain food safety when storing, preparing and cooking food
- The learners will also need to complete 8 optional units out of 30

Specialist in Professional Cookery (Preparation and Cooking)

- Maintain a safe, hygienic and secure working environment
- Contribute to effective teamwork (CfA)
- Maintain food safety when storing, preparing and cooking food
- The learners will also need to complete 11 optional units out of 31

Awarding body

The awarding body for this qualification is City & Guilds

Assessment

Candidates will be assessed at their work setting using observation and supporting evidence.

Contact us

For more information please contact Mapalim on info@mapalim.com or by telephone on 020 7284 3215.

181-187 Queen's Crescent, London NW5 4DS
www.mapalim.com

A fresh approach to individuality