

We all know a safe, hygienic environment is great to work in, but maintaining it requires a systematic approach and an understanding of the underlying importance of the role of the kitchen area in delivering a great service.

Without this knowledge and the opportunity to put it in to practice, kitchen staff may put your business at risk through poor hygiene practice, lax health and safety standards or inefficient production of food for customers.

Vocational qualifications can deliver this knowledge and the skills required to prepare food safely.

Qualification aim

This is the hospitality industry's professional diploma for catering staff and kitchen assistants who prepare and cook simple food predominantly from pre-prepared ingredients and packages.

Who is this qualification suitable for?

Bar staff who may be required to produce and serve hot or cold food from pre-prepared products or waiting staff who may be required to produce simple snacks, sandwiches or reheat meals.

This qualification is suitable for those already in employment as well as those wishing to enter the hospitality industry. Learners who complete this qualification may progress to the Professional Cookery Diploma.

What is involved?

The Diploma is made up of three mandatory units, which cover aspects of maintaining a safe, hygienic and secure working environment, working effectively as part of a hospitality team and maintaining food safety. Learners then have a choice of optional units covering a range of basic food preparation topics, allowing them to choose units to meet the needs of their own role.

Learners will be assessed in the workplace and so it is essential that their current role allows them to demonstrate food preparation skills in practice.

Example units

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Prepare hot and cold sandwiches
- Provide a counter and takeaway service
- Present menu items according to a defined brand standard
- Maintain an efficient use of food resources
- Prepare, operate and clean specialist food preparation and cooking equipment
- Promote new menu items

Qualification and progression

This Diploma can form part of an Intermediate Hospitality Apprenticeship; check with your training provider at the point of registration if the learner is to be enrolled onto the Diploma only or an apprenticeship programme.

Are your kitchen staff putting your business at risk with the Food Standards Agency?