



What is your Food Hygiene rating?

Whether your business is a healthy '5' and looking to keep it that way, or lower and hoping to improve, proper staff training is key to achieving this.

Qualification aim

This is the hospitality industry's professional qualification for staff who process and cook food in any type of outlet.

Who is this qualification suitable for?

All catering staff, cooks and chefs whose outlet and menu relies mainly on pre-prepared raw materials and predominantly uses pre-prepared dishes, mixes and sauces from frozen, chilled, dried or canned sources.

These may be the kitchens that serve chain restaurants, popular catering eateries, hospitals, school canteens, hotel dining rooms, care homes, contract catering sites, fast food outlets or cafes.

It is suitable for those already in employment as well as those wishing to enter the hospitality industry.

Learners can progress from this qualification to the Professional Cookery Diploma which concentrates on preparing and cooking food from raw ingredients, if the kitchen they work in requires these skills.

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

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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 food production areas, allowing them to choose units to meet the needs of their own role.

Example units

- Work effectively as part of a hospitality team
- Maintain a safe, hygienic and secure working environment
- Maintain food safety when storing, preparing, cooking food
- Produce basic fish dishes
- Prepare hot and cold sandwiches
- Prepare, operate and clean specialist food preparation and cooking equipment
- Prepare and cook food to meet the requirements of allergy sufferers
- Provide a counter and takeaway service
- Set up and close kitchen
- Liaise with care team to ensure that an individual's nutritional needs are met
- Produce healthier dishes

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.