



**CTH LEVEL 2
CERTIFICATE IN CULINARY
SKILLS**

**QUALIFICATION
SPECIFICATION**

December 2017

CONTENTS

Introduction to the CTH Level 2 Certificate in Culinary Skills	2
Introduction	2
Aims of the Qualification	2
Access and Entry Requirements.....	2
Qualification Accreditation Requirements	2
Qualification Level, Size and Structure	3
Qualification Structure (Rules of Combination).....	4
Qualification Units and Assessment Criteria	5
Food Safety in the Professional Kitchen	5
Meat, Poultry and Offal	7
Fish and Shellfish.....	8
Vegetables, Pulses and Vegetables Proteins	9
Stocks, Soups and Sauces.....	10
Pasta, Rice and Eggs.....	12
SAMPLE ASSESSMENTS	14
1. Practical Examination Guidance.....	15
2. Theory Unit - Sample Test:.....	17
Contact CTH.....	20

Introduction to the CTH Level 2 Certificate in Culinary Skills

Introduction:

The purpose of this qualification specification is to explain the aims, size, structure and content of the CTH Level 2 Certificate in Culinary Skills award. This document includes the learning outcomes and assessment criteria for each unit, together with different types of sample assessments. There is guidance relating to the delivery and assessment requirements for this qualification, the grading criteria and a guide to the grading of units and the complete qualification. Further details are available from CTH, and contained within the more comprehensive qualification handbook.

Aims of the Qualification:

The aims of this qualification are to:

- provide an introduction to the core skills required in a professional kitchen
- improve the skills of individuals and increase their chances of gaining employment
- develop the students' ability to integrate cooking skills in order to produce high quality dishes

Access and Entry Requirements:

The selection of students for admission to the CTH Level 2 Certificate in Culinary Skills is at the discretion of individual approved centres, who should ensure that students are able to complete the qualification successfully.

Qualification Accreditation Requirements:

For centres wishing to offer this qualification, there is a minimum level of professional kitchen facilities and equipment required, in addition to teaching staff with a strong vocational background. Centres should not run a new qualification before being approved by CTH. A centre inspection may take place as part of the accreditation process.

Qualification Level, Size and Structure

Qualification Level

The CTH Certificate in Professional Cookery is a Level 2 vocational qualification on the Regulated Qualification Framework (RQF), and adheres to the Ofqual requirements for assigning a level to a regulated qualification. These requirements and standard Level Descriptors are contained in an Ofqual publication Ofqual/15/5774, 'Qualification and Component Levels' available via gov.uk. The document URL is:

<https://www.gov.uk/government/publications/qualification-and-component-levels>

Qualification Size

The qualification is designed to be delivered in 240 hours of TQT (Total Qualification Time), of which a minimum of 194 are Guided Learning Hours (GLH). The credit value for the qualification is 24 credits.

Therefore, this Certificate normally requires programmes of study that have been designed to include a minimum of the Guided learning hours shown above:

Total Qualification Time (TQT) is the total amount of time, in hours, expected to be spent by a learner to achieve a qualification. TQT includes Guided Learning hours, Directed Learning and time spent on assessment.

The following activities are indicative of those included in TQT:

- Guided learning (GLH) when the tutor is present, e.g. cookery demonstrations, practicals, formal classes, lectures, seminars, tutorials, supervised assessment (e.g. exams or observed practical assessments)
- Independent and unsupervised learning or research
- Unsupervised coursework, or directed activity
- Watching pre-recorded webinars or podcasts
- Compiling a portfolio of evidence,
- self-study, visits, revision and time spent on written assignments

Candidates completing this qualification should be able to demonstrate their ability as independent learners.

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Qualification Structure (Rules of Combination)

The qualification, units and TQT for the CTH Level 2 Certificate in Culinary Skills are set out in the following table, often referred to as the Rules of Combination. Further details of each unit are included later in the specification:

CTH Level 2 Certificate in Culinary Skills							
QAN: 603/2658/X							
Candidates must achieve: all 6 mandatory units, providing 24 credits, all at level 2							
Credit value: 24							
GLH for Qualification: 194				TQT for Qualification: 240			
Mandatory Units							
Unit Code	Unit Title	L	CV	GLH	TQT	URN	Assessment Method
2FSPK	Food safety in the professional kitchen	2	3	25	30	T/616/7761	Theory test and practical exam
2MPO	Meat, poultry and offal	2	6	48	60	A/616/7762	Portfolio plus practical exam
2FAS	Fish and shellfish	2	4	32	40	F/616/7763	Portfolio plus practical exam
2VPVP	Vegetables, pulses and vegetable proteins	2	4	32	40	J/616/7764	Portfolio plus practical exam
2SSS	Stocks, soups and sauces	2	4	32	40	L/616/7765	Portfolio plus practical exam
2PRE	Pasta, rice and eggs	2	3	25	30	R/616/7766	Portfolio plus practical exam
Certificate Total (6 units)			24	194	240		

Qualification Units and Assessment Criteria

Unit Title:	Food Safety in the Professional Kitchen
Unit Code:	2FSPK
URN:	T/616/7761
Unit aim and purpose:	This unit aims to develop your knowledge and understanding of food safety and catering. Students will learn about personal responsibilities regarding food hygiene, the importance of keeping food safe, and how to keep the work area clean and tidy.
Level:	2
Size:	30 hours Total Qualification Time (TQT); 25 Guided Learning Hours (GLH); 3 Credits (CV)

Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
LO1 Know the importance of food safety and the responsibilities of individuals	1.1 Explain the importance of food safety hygiene procedures in the workplace 1.2 Describe how individuals can take responsibility for food safety 1.3 Explain how to report food safety hazards 1.4 State the legal responsibilities of food handlers and food business operators 1.5 Explain the importance of personal hygiene in food safety 1.6 List effective personal hygiene practices 1.7 Describe steps to keep the work area and equipment clean and tidy 1.8 Explain how work flow, maintenance of work surfaces and equipment can reduce contamination risks

CTH Level 2 Certificate in Culinary Skills Qualification Specification

	<p>1.9 Explain the importance of pest control</p> <p>1.10 State the sources of, and risks to, food safety from contamination and cross-contamination</p> <p>1.11 Explain how to deal with food spoilage, including recognition, reporting and disposal</p>
<p>LO2 Know how to identify and control food allergy risks</p>	<p>2.1 Describe the symptoms of food allergies</p> <p>2.2 Explain the importance of providing food allergen information to customers</p> <p>2.3 Describe how the risks associated with food allergies can be controlled</p>
<p>LO3 Know the importance of following food safety legislation</p>	<p>3.1 Explain the importance of food safety management procedures</p> <p>3.2 Describe the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance</p> <p>3.3 Explain how the legislation is enforced</p>
<p>LO4 Know how to apply and monitor good hygiene practice</p>	<p>4.1 Explain the importance of temperature control and identify the methods of controlling temperature</p> <p>4.2 Describe the procedures to control contamination and cross-contamination</p> <p>4.3 Explain the importance of high standards of personal hygiene</p> <p>4.4 Describe the procedures for cleaning, disinfection and waste disposal</p> <p>4.5 Explain the requirements relating to the design of food premises and equipment</p>
<p>LO5 Know how to follow food safety management procedures</p>	<p>5.1 Explain the importance to food safety management of identifying microbial, chemical, physical and allergenic hazards</p> <p>5.2 Describe the methods and procedures for controlling food safety including critical control points, critical limits and corrective actions</p> <p>5.3 Explain the requirements for monitoring and recording food safety procedures</p> <p>5.4 Describe the methods for, and the importance of, evaluating food safety controls and procedure</p> <p>5.5 Explain the requirements for induction and on-going training of staff in food safety</p> <p>5.6 Explain the importance of effective communication of food safety procedures</p>

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Unit Title:	Meat, Poultry and Offal
Unit Code:	2MPO
URN:	A/616/7762
Unit aim and purpose:	The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and serving meat, poultry and offal.
Level:	2
Size:	60 hours Total Qualification Time (TQT); 48 Guided Learning Hours (GLH), 6 credits (CV)

Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
LO1 Know how to prepare, cook and finish meat, poultry and offal	1.1 Describe the tools and equipment used to prepare meat, game, poultry and offal 1.2 Explain how to select meat, game, poultry and offal 1.3 Describe types of meat, game and poultry cuts 1.4 Explain the skills and techniques when preparing meat, game, poultry and offal
LO2 Be able to prepare meat, poultry and offal	2.1 Select meat, poultry and offal 2.2 Apply suitable preparation methods 2.3 Select and use tools and equipment appropriately
LO3 Be able to cook meat, poultry and offal	3.1 Select suitable equipment 3.2 Select suitable cooking methods 3.3 Finish selected dishes

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Unit Title:	Fish and Shellfish
Unit Code:	2FAS
URN:	F/616/7763
Unit aim and purpose:	The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and finishing fish and shellfish dishes.
Level	2
Size	40 hours Total Qualification Time (TQT); 32 Guided Learning Hours (GLH); 4 credits (CV)

Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
LO1 Know how to prepare, cook and finish fish and shellfish	1.1 Identify types of fish 1.2 Identify cuts of fish 1.3 Identify types of shellfish 1.4 Describe quality points for different types of fish and shellfish
LO2 Be able to prepare fish and shellfish	2.1 Use tools and equipment to prepare fish and shellfish 2.2 Select fish and shellfish 2.3 Use skills and techniques when preparing fish and shellfish 2.4 Manage waste when preparing fish and shellfish
LO3 Be able to cook fish and shellfish	3.1 Use tools and equipment to cook 3.2 Use cooking methods for fish and shellfish 3.3 Finish selected fish and shellfish dishes

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Unit Title:	Vegetables, Pulses and Vegetables Proteins
Unit Code:	2VPVP
URN:	J/616/7764
Unit aim and purpose:	The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and finishing vegetables pulses and vegetable proteins dishes.
Level	2
Size	40 hours Total Qualification Time (TQT); 32 Guided Learning Hours (GLH); 4 credits (CV)
Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
LO1 Know how to prepare, cook and finish vegetables, pulses and vegetable proteins	1.1 Identify the different types of vegetarian diets 1.2 Identify the different types of vegetables, pulses and vegetable proteins and classify seasonal vegetables 1.3 Explain the quality points for vegetables, pulses and vegetable proteins 1.4 Explain the nutritional importance of vegetables, pulses and vegetable proteins 1.5 Manage waste when preparing vegetables, pulses and vegetable proteins
LO2 Be able to prepare vegetables, pulses and vegetable proteins	2.1 Use tools and equipment to prepare vegetables, pulses and vegetable proteins 2.2 Select vegetables, pulses and vegetable proteins 2.3 Use skills and techniques when preparing vegetables, pulses and vegetable proteins
LO3 Be able to cook vegetables, pulses and vegetable proteins	3.1 Use suitable cooking equipment and methods for vegetables, pulses and vegetable protein dishes 3.2 Finish vegetables, pulses and vegetable proteins dishes

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Unit Title:	Stocks, Soups and Sauces
URN:	L/616/7765
Unit Code:	2SSS
Unit aim and purpose:	The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and serving stocks soups and sauces.
Level:	2
Size:	40 hours Total Qualification Time (TQT); 32 Guided Learning Hours (GLH); 4 credits (CV)

Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
LO1 Know how to prepare, cook and finish stocks, soups and sauces	1.1 Identify different types of stocks 1.2 Identify different types of soups 1.3 Identify different types of sauces 1.4 Describe how to prepare and cook stocks, soups and sauces
LO2 Be able to prepare stocks, soups and sauces	2.1 Check that ingredients meet requirements 2.2 Choose and use the correct tools and equipment 2.3 Prepare stock, soup and sauces to meet requirements
LO3 Be able to cook stocks, soups and sauces	3.1 Cook stocks, soups and sauces to meet requirements 3.2 Check that the flavour, colour, quantity and consistency are correct 3.3 Check that soups and sauces are at the correct temperature for holding

CTH Level 2 Certificate in Culinary Skills Qualification Specification

	3.4 Safely store any cooked stock, soups and sauces not for immediate use
LO4 Be able to finish stocks, soups and sauces	<p>4.1 Ensure that the soups and sauces have the correct flavour, colour, texture, consistency and finish</p> <p>4.2 Finish soups and sauces to meet requirements</p> <p>4.3 Present soups and sauces to meet requirements</p> <p>4.4 Check that the soups and sauces are at the correct temperature for holding and serving</p>

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Unit Title:	Pasta, Rice and Eggs
URN:	R/616/7766
Unit Code:	2PRE
Unit aim and purpose:	The aim of this unit is to enable students to develop the necessary skills and understanding of the principles involved in preparing, cooking and serving pasta, rice and eggs.
Level	2
Size	30 hours Total Qualification Time (TQT); 25 Guided Learning Hours (GLH); 3 credits (CV)

Learning Outcomes At the end of this unit the learner will:	Assessment Criteria The learner can:
LO1 Know how to prepare, cook and finish pasta, rice and eggs	1.1 Identify different types of pasta, rice and eggs 1.2 Describe quality points for pasta, rice and eggs 1.3 Explain storage methods for pasta, rice and eggs
LO2 Be able to prepare pasta, rice and eggs	2.1 Use preparation skills and techniques 2.2 Use tools and equipment appropriately
LO3 Be able to cook pasta, rice and eggs	3.1 Demonstrate the correct use of tools and equipment 3.2 Use suitable cooking methods 3.3 Demonstrate safe and hygienic working practices 3.4 Finish and serve dishes to meet requirements

CTH LEVEL 2 DIPLOMA IN CULINARY SKILLS

SAMPLE ASSESSMENTS

- 1. Mandatory Unit Practical Examinations:**
 - **Guidance for Centres**

- 2. Theory Unit Test sample:**
 - **Introduction to the Catering and Hospitality industry (2ICHI)**

1. Practical Examination Guidance

All practical units are assessed via a final practical examination where students will be required to produce dishes in a real kitchen environment to demonstrate they have met the requirements of the assessment criteria. The Practical Examinations are externally written, internally assessed and externally verified by a CTH External Verifier who will either visit the centre to observe the practical examination or assess remotely through Skype, and analyse the assessment and internal verifiers mark schemes for consistency of application of marks in applying CTH standards.

Centres need to inform CTH of the dates of the exams, at least 2 months in advance, in order to receive the brief for the exams on time. Learners will have to create a time plan and costings for the dishes to be produced. The practical examination will cover the following units:

Exam 1: Units covered: 2FSPK, 2MPO, 2FAS, 2VPVP, 2SSS, 2PRE

You are required to produce the following items within the time frame of 3 hours. You will have an additional 30 minutes at the start of the exam to set up your section. During these 30 minutes, you are not allowed to prepare or cook any food. This period is only to bring ingredients and equipment together.

Practical exam 1

Prepare, cook and finish (all 5 questions):

1. Two portions of a meat dish (pork, lamb or beef) covering some of the indicative content and using one of these cooking methods (roasting, braising, stewing). Both portions should be served and look identical.
2. Two portions of a fish dish using a local flat fish. The fish should be filleted and cooked using one of the following cooking methods (frying, poaching, steaming). Both portions should be served and look identical.
3. Two portions of a pasta or rice dish. The dish should include a minimum of three vegetables, one or more herb(s) or spice(s), should NOT contain any allergen and include boiling as one of the cooking methods.
4. Two portions of a sauce, to be served separately, suitable for the meat dish or the fish dish.
5. All products should be presented on time to the assessor(s)/teacher(s) to be marked. Food safety and hygiene will be assessed throughout the exam.

Your performance and final products will be marked against the criteria shown in the following table:

CTH Level 2 Certificate in Culinary Skills Qualification Specification

Activity	Marks out of:
Select the type and quantity of ingredients required for the product	10
Check the ingredients to ensure they meet requirements and quality standards	5
Select preparation methods suitable for the requirements of the product	5
Prepare the ingredients to maintain the quality and meet the requirements of the product	15
Select methods of cookery which meet the requirements of the product	10
Use methods of cookery which meet the requirements of the product	15
Finish the product to agreed quality standards	10
Serve the finished dish in an appropriate manner	10
Demonstrate professional, safe and hygienic kitchen practices	20
Total marks available	100

2. Theory Unit - Sample Test:

Unit covered: Food safety in the professional kitchen (2FSPK): 10 questions

1. Explain the meaning of 'cross contamination' in a kitchen environment?

2. Which option below shows a type of physical hazard?
 - a. Detergent
 - b. Hair
 - c. Mould
 - d. Salmonella

3. Explain the difference between hazard and risk

4. The following is a definition of 'Pest'. TRUE or FALSE

A destructive insect or other animal that attacks crops, food, livestock

5. You work in a busy city restaurant and one of your customers orders his food and inform you that he has a nut allergy. Which of the following should you do?
 - a. Assure the customer that no nuts are used in the dishes he ordered so he does not need to worry
 - b. Inform your manager about the allergy to make sure no nuts are used
 - c. Yesterday, you heard the chef saying that there were no nuts in most dishes so you are sure it will be fine.
 - d. You are very busy with no time to spare and remember that this customer has eaten at the restaurant a few times already. He never mentioned the allergy. You ignore his comments as you are sure it will be fine.

6. Clara works in a hotel kitchen. These are some of her responsibilities:
 - Running the kitchen when the head chef is away

- Ensuring the brigade has high culinary standards
- Managing food purchasing and storage
- Maintaining a safe and hygienic kitchen environment
- Helping create new recipes and write menus

What is her job title?

- a. Chef de partie
- b. Head chef
- c. Sous chef
- d. Executive chef

7. Select the option which is not a method to control food safety:

- a. Be constantly aware of kitchen hazards
- b. Follow correct cleaning procedures
- c. Maintain correct food temperature at all time
- d. Simplify preparation methods to prevent food temperature from rising

8. List 4 responsibilities of a professional chef in relation to food safety:

-
-
-
-

9. Effective communication of food safety procedures is vital. List below 3 suitable ways to communicate these procedures.

-
-
-

10. All chefs should have a high standard of personal hygiene. Name 3 ways you can achieve this.

-
-
-

Contact CTH

CTH, the Confederation of Tourism and Hospitality, is an Ofqual recognised Awarding Organisation established in 1982 specialising in gold standard qualifications for the hospitality, culinary, travel and tourism sectors. CTH employs specialist staff with experience in these industries and links to industry partners, who are always pleased to discuss your curriculum requirements.

In addition to our existing portfolio of qualifications currently available (included in Ofqual's register of regulated qualifications), these may include the delivery of individual unit qualifications suitable for local needs, or requirements for new qualifications.

Email:

Please use contact email: info@cthwards.com and enter the subject Culinary Query to ensure your email reaches the right person.

Location:

CTH offices are located in London's West End, opposite to Selfridges entrance in Duke Street. The address is 37 Duke Street, London W1U 1LN

Telephone:

The main CTH telephone number is +44 (0)207 258 9850.

Website:

www.cthwards.com

CTH is a not for profit company limited by guarantee. Registered in England No. 2090576