

| <b>CTH Level 2 Award in Culinary Skills</b>   |   |          |           |  |            |                          |
|---|---|----------|-----------|--|------------|--------------------------|
| <b>QAN: 600/5205/3</b>  |   |          |           |  |            |                          |
| Students must achieve:  |   |          |           |  |            |                          |
| <ul style="list-style-type: none"> <li>All 4 mandatory units, providing a combined 90 credits, <b>all at level 2</b></li> </ul> |   |          |           |  |            |                          |
| <b>Credit Value (CV): 9</b>   |   |          |           |  |            |                          |
| <b>Guided Learning Hours (GLH) for Qualification:</b><br>90   |   |          |           | <b>Total Qualification Time (TQT) for Qualification:</b><br>90 |            |                          |
| <b>Mandatory Units</b>  |   |          |           |  |            |                          |
| <b>Unit Code</b>  | <b>Unit Title</b>   | <b>L</b> | <b>CV</b> | <b>GLH</b>   | <b>URN</b> | <b>Assessment Method</b> |
| BVSD  | Prepare, cook and finish basic vegetable and soup dishes            | 2        | 2         | 20   | A/503/7907 | Practical exam           |
| PKP   | Professional kitchen practices                                      | 2        | 3         | 30   | F/503/7908 | Practical exam           |
| BCPBB   | Prepare, cook and finish basic cakes, pastries, biscuits and breads | 2        | 2         | 20   | M/503/7905 | Practical exam           |
| BMPFD   | Prepare, cook and finish basic meat, poultry and fish dishes        | 2        | 2         | 20   | F/503/9691 | Practical exam           |
| <b>Award Total (4 units)</b>  |   |          | <b>9</b>  | <b>90</b>  |            |                          |