

CTH Level 2 Certificate in Culinary Skills							
QAN: 603/2658/X							
Students must achieve:							
<ul style="list-style-type: none"> All 6 mandatory units, providing a combined 24 credits, all at level 2 							
Credit Value (CV): 24							
Guided Learning Hours (GLH) for Qualification: 194				Total Qualification Time (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		