

CTH Level 2 Diploma in Culinary Skills							
QAN: 603/2753/X							
Students must achieve:							
<ul style="list-style-type: none"> All 11 mandatory units, providing a combined 40 credits, all at level 2 							
Credit Value (CV): 40							
Guided Learning Hours (GLH) for Qualification: 320				Total Qualification Time (TQT) for Qualification: 400			
Mandatory Units							
Unit Code	Unit Title	L	CV	GLH	TQT	URN	Assessment Method
2ICHI	Introduction to the catering and hospitality industry	2	3	25	30	Y/616/7767	Theory test
2FSPK	Food safety in the professional kitchen	2	3	25	30	T/616/7761	Theory test and practical exam
2MPCTW	Introduction to menu planning, costings and team work	2	4	32	40	D/616/7768	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
2PDP	Pastry and dough products	2	3	25	30	D/616/7771	Portfolio plus practical exam
2CHD	Cold and hot desserts	2	3	25	30	H/616/7772	Portfolio plus practical exam
2BCS	Biscuits, cakes and sponges	2	3	25	30	K/616/7773	Portfolio plus practical exam
Diploma Total (11 units)			40	320	400		