

NVQ Professional Cookery Level 2 *(Broadly comparable to SCQF Level 5)*

Full-time

Where can I study?

Location	Duration	Course code
Fraserburgh Campus	1 Year	RKQP2

Introduction to the course

This course will strengthen your existing skills in food preparation and cooking, allowing you to build the techniques and approaches required for working in this fast-paced and exciting industry. You will learn how to prepare and cook a range of hot and cold foods in excellent kitchen facilities, and will work closely with front of house staff to ensure excellent customer service. Working closely as a team is an integral part of this course, and you should also be able to accept responsibility for your own work and food production. Overall you will gain a deeper understanding of both front of house and kitchen operations, ensuring you are well-prepared for progression towards further study or employment in the ever-growing hospitality and catering sector.

Entry requirements

Applicants should have two passes at National 5, Intermediate 2 or Standard Grade Credit level. Alternatively applicants should have successfully completed the NVQ or SVQ Food Preparation & Cooking (Level 1) course. Those with other relevant qualifications or work experience are also welcome to apply.

Please note that you will be invited to an information session.

What subjects will I be studying?

Subjects include:

- Maintain a Safe, Hygienic and Secure Working Environment
- Contribute to Effective Teamwork
- Prepare Vegetables
- Prepare and Finish Simple Salad and Fruit
- Dishes
- Prepare and Cook Fish
- Prepare and Cook Meat and Poultry
- Cook and Finish Simple Bread and Dough Products

Assessment methods

You will be assessed through observation of your performance in the working environment. In addition to this, you will complete knowledge-based questions and gather a portfolio of evidence throughout the year.

Dress code

Students will be required to wear a chef whites and safety footwear at all times when on kitchen duties.

Equipment

Clothing and equipment lists will be provided.

Course progression

Upon successful completion you may progress to the City & Guilds VRQ Diploma Level 3 in Advanced Professional Cookery course.

University progression

This course is not suitable for university articulation.

Employment

Employment opportunities are widespread in the hospitality and catering industries with roles available in fine dining, hotels, restaurants, commercial catering and tourism. Potential roles include assistant cook, assistant chef, commis chef or cook.

Useful contacts

Head of Faculty:

Alesia Du Plessis

Head of Faculty, Creative & Service Industries, Fraserburgh Campus

Email: a.duplessis@nescol.ac.uk

Curriculum Manager:

Stuart Anderson

Curriculum Manager, Fraserburgh Campus

Email: st.anderson@nescol.ac.uk

Academic Tutor

Once you come to College you will be allocated an academic tutor, who will be your initial point of contact. You will meet your tutor at least once a term during tutor hour — they are also the person to go to for the following:

- **Induction:** You will be invited to come in the week before your course starts for your induction. Your tutor will cover key aspects of life at the College to make sure you are well prepared for your NESCol experience.
- **Initial support:** Your tutor is the first point of contact for academic, personal and social support.
- **Attendance:** Your attendance and progress while you are at college, will be monitored by your tutor.
- **Additional support needs:** If you have indicated that you have additional learning or support needs, speak to your tutor who will refer you to the Student Advice and Support team for needs assessment as soon as practically possible.
- **Transitions:** your tutor will keep you informed of the many activities and events organised by the College to support you with career choices, employability, enterprise and articulation guidance and advice.

Student Advice Centre

The Student Advice Centre is your one stop shop for all information and support during your time at NESCol. Staff based within the centre provide impartial and confidential information and advice on a range of issues including:

- Applications and course advice
- Funding and money management
- Careers, employability and enterprise
- Transitions to college and university
- Key Skills and Study Skills support

- Additional Support for Learning
- Assistive technologies
- Mental health and wellbeing advice
- Care Experienced and Corporate Parenting
- Tier 4 and international admissions

Learning Resources

My NESCol

My NESCol is the College's student web portal that will provide you with on-demand access to all of the links, news and services that you will use once you have enrolled. It's accessible via any computer, and as an Android or Apple app. It's easy to use, and you can even receive important alerts on your device!

Blackboard

Blackboard is the Virtual Learning Environment system used in the College, where you can find a host of useful information and access your courses online. It will be the main platform that your lecturers will use to make resources available to you including interactive materials, videos, assessments and feedback.

IT HelpZone

The IT HelpZones are run by students, for students, and there are helpdesks located in main social areas at the Aberdeen and Fraserburgh Campuses, and a dedicated helpline at our Altens Campus. You can drop in, email or telephone for assistance.

Library+

Each Library offers thousands of resources for study, including books, journals, e-books, e-journals and magazines — all relevant to the courses on offer at the campus in which they are situated. They also offer quiet, silent, individual, and group study facilities.

Bring Your Own Device (BYOD)

NESCol believes that your learning and teaching experience at College can be enhanced significantly by use of a mobile device, such as a tablet or a laptop. For this reason, many students are required to bring a device with them to College. This initiative is known as Bring Your Own Device (BYOD) and its aim is to provide learners with a more bespoke and student-centred learning experience.

Digital Skills Space

Located within each Library Plus facility you will find a dedicated Digital Skills Space, featuring Bring Your Own Device (BYOD) workspaces and dedicated desktop PC work areas. These spaces are also used to deliver core IT teaching, drop-in IT support and scheduled digital skills workshops. You can also use these spaces for flexible access to PCs during Library+ opening hours.

College Calendar

Have a look at our [College Calendar](#) for further information on key dates throughout the year.

Disclaimer: Please note that the information put forward in this course specification document is subject to change at any time, and without prior notice. We have taken every care to ensure that the information provided is as accurate and up-to-date as possible, but we are not liable for the content of or any omissions on this document. This includes any inaccuracies, errors or misstatements in the information/data presented.