

EDI Level 2 NVQ in Food Processing and Cooking

Qualification Structure

To achieve a full certificate in Food Processing and Cooking, you are required to complete the 3 mandatory units plus 8 optional units.

Candidates may select a maximum of only 3 level 1 optional units.

Mandatory Units

All candidates must complete the following three units:

UNIT 22	(NU4470)	Maintain a safe, hygienic and secure working environment (1GEN1)
UNIT 25	(NU4471)	Contribute to effective teamwork (CfA) (1GEN4)
UNIT 89	(NU4472)	Maintain food safety when storing, preparing and cooking food (2GEN3)

Optional Units Group A

Candidates must complete a minimum of four of the following optional units:

UNIT 51	(NU4473)	Cook and finish basic fish dishes (2FC1)
UNIT 53	(NU4474)	Cook and finish basic meat dishes (2FC3)
UNIT 54	(NU4475)	Cook and finish basic poultry dishes (2FC4)
UNIT 57	(NU4476)	Cook and finish basic vegetable dishes (2FC7)
UNIT 58	(NU4487)	Cook-chill food (2FC8)
UNIT 59	(NU4488)	Cook-freeze food (2FC9)
UNIT 67	(NU4481)	Prepare, cook and finish basic hot sauces (2FPC1)
UNIT 70	(NU4492)	Prepare, cook and finish basic rice dishes (2FPC4)
UNIT 71	(NU4493)	Prepare, cook and finish basic pasta dishes (2FPC5)
UNIT 72	(NU4494)	Prepare, cook and finish basic pulse dishes (2FPC6)
UNIT 74	(NU4496)	Prepare, cook and finish basic egg dishes (2FPC8)
UNIT 75	(NU4497)	Prepare, cook and finish basic bread and dough products (2FPC9)
UNIT 76	(NU4498)	Prepare, cook and finish basic pastry products (2FPC10)
UNIT 77	(NU4499)	Prepare, cook and finish basic cakes, sponges and scones (2FPC11)
UNIT 78	(NU4500)	Prepare, cook and finish basic grain dishes (2FPC12)
UNIT 79	(NU4501)	Prepare, cook and finish healthier dishes (2FPC13)
UNIT 80	(NU4502)	Prepare, cook and finish basic hot and cold desserts (2FPC14)
UNIT 81	(NU4503)	Prepare and present food for cold presentation (2FPC15)
UNIT 100	(NU4641)	Prepare, cook, finish and present flour, dough and tray-bake products (2P&C3)
UNIT 6	(NU4642)	Prepare hot and cold sandwiches (1FP3)

Optional Units Group B

Candidates must complete a minimum of three of the following units:

UNIT 98	(NU4504)	Complete kitchen documentation (2P&C1)
UNIT 99	(NU4505)	Set up and close kitchen (2P&C2)
UNIT 32	(NU4643)	Package food for delivery (1P&C1)
UNIT 87	(NU4613)	Give customers a positive impression of yourself and your organisation (ICS) (2GEN1)
UNIT 88	(NU4506)	Order stock (2GEN2)
UNIT 27	(NU4644)	Maintain a vending machine (1GEN6)
UNIT 23	(NU4560)	Maintain and deal with payments (1GEN2)
UNIT 19	(NU4459)	Provide a counter/take-away service (1FS4)
UNIT 86	(NU4645)	Convert a room for dining (2FS5)
UNIT 138	(NU4646)	Supervise the work of staff (HS1)