



# Food Production and Cooking (Hospitality and Catering) Level 2

Cross-referenced to the NOS and the Awarding bodies

|    | i-GVS Topic Title  | Unit Title  | Level | SCQF Level | QCF Reference | NOS Ref | City & Guilds | NCFE    | Pearson BTEC/ Edexcel Reference | Skillsfirst | SQA Code | P1st Code |
|----|--|---|-------|------------|---------------|---------|---------------|---------|---------------------------------|-------------|----------|-----------|
| 1  | Legislation  | Maintain Food Safety When Storing, Preparing and Cooking Food       | 2     | 6          | D/601/6980    | 2GEN3   | Unit 203      | Unit 03 | Unit 1                          | FP1         | F9DK 04  | 2GEN3/09  |
|    |  | Maintenance of a Safe, Hygienic and Secure Working Environment      | 1     | 4          | F/601/4218    | 1GEN1   | Unit 101      | Unit 01 | Unit 3                          | FB1         | F9DA 04  | 1GEN1/09  |
| 2  | Food Allergies   | Prepare and Cook Food to Meet the Requirements of Allergy Sufferers | 2     |            | T/601/4782    | 2PR25   | Unit 234      | Unit 28 | Unit 28                         | FP26        |          |           |
| 3  | Health and Safety in the Workplace                               | Maintenance of a Safe, Hygienic and Secure Working Environment      | 1     | 4          | F/601/4218    | 1GEN1   | Unit 101      | Unit 01 | Unit 3                          | FB1         | F9DA 04  | 1GEN1/09  |
| 4  | Team Work  | Working Effectively as Part of a Hospitality Team                   | 1     | 4          | T/601/4216    | 1GEN4   | Unit 104      | Unit 02 | Unit 2                          | FB2         | HL15 04  | PPL1GEN4  |
|    |  |   |       |            |               |         |               |         |                                 |             | F9DC 04  | 1GEN4/09  |
| 5  | Maintaining Food Safety When Storing, Preparing and Cooking Food | Maintain Food Safety When Storing, Preparing and Cooking Food       | 2     | 6          | D/601/6980    | 2GEN3   | Unit 203      | Unit 03 | Unit 1                          | FP1         | F9DK 04  | 2GEN3/09  |
| 6  | Contributing to Kitchen Control and Efficiency                   | Set Up and Close Kitchen  | 2     | 5          | L/601/4996    | 2P&C2   | Unit 272      | Unit 37 | Unit 37                         | FP32        | HL3T 04  | PPL2GEN15 |
|    |  | Complete Kitchen Documentation                                      | 2     | 5          | L/601/5372    | 2P&C1   | Unit 271      | Unit 36 | Unit 36                         | FP31        | HL32 04  | PPL2GEN14 |
|    |  | Maintain an Efficient Use of Food Resources                         | 2     | 5          | J/601/4768    | 2PR19   | Unit 297      | Unit 22 | Unit 22                         | FP20        | HL0D 04  | PPL2PRD19 |
|    |  | Maintain an Efficient Use of Resources in the Kitchen               | 2     | 4          | A/601/4766    | 2PR20   | Unit 298      | Unit 23 | Unit 23                         | FP21        | HL1E 04  | PPL1PRD3  |
| 7  | Maintain and Deal with Customer Payments                         | Maintain and Deal With Payments                                     | 2     |            | M/601/5039    | 2GEN9   | Unit 205      | Unit 33 | Unit 33                         | FB20        |          |           |
| 8  | Produce Basic Hot Sauces   | Produce Basic Hot Sauces  | 2     | 5          | F/601/7328    | 2PR7    | Unit 287      | Unit 10 | Unit 10                         | FP8         | HL0T 04  | PPL2PRD7  |
|    |  |   |       |            |               | 2Gen12  |               |         |                                 |             |          |           |
| 9  | Produce Basic Fish Dishes  | Produce Basic Fish Dishes   | 2     | 5          | H/601/4938    | 2PR1    | Unit 281      | Unit 4  | Unit 4                          | FP2         | HL11 04  | PPL2PRD1  |
| 10 | Produce Basic Meat Dishes  | Produce Basic Meat Dishes   | 2     | 5          | H/601/4941    | 2PR2    | Unit 282      | Unit 5  | Unit 5                          | FP3         | HL10 04  | PPL2PRD2  |
| 11 | Produce Basic Poultry Dishes                                     | Produce Basic Poultry Dishes  | 2     | 5          | R/601/7303    | 2PR3    | Unit 283      | Unit 6  | Unit 6                          | FP4         | HL0Y 04  | PPL2PRD3  |

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|----|--|--|-------|------------|---------------|---------|---------------|---------|------------------------------------|-------------|----------|-----------|
| 12 | Produce Basic Vegetables Dishes                          | Produce Basic Vegetable Dishes   | 2     | 5          | R/601/4949    | 2PR4    | Unit 284      | Unit 7  | Unit 7                             | FP5         | HL0X 04  | PPL2PRD4  |
| 13 | Produce Basic Pasta Dishes                               | Produce Basic Pasta Dishes   | 2     | 5          | F/601/7331    | 2PR9    | Unit 289      | Unit 12 | Unit 12                            | FP10        | HL0P 04  | PPL2PRD9  |
| 14 | Produce Basic Bread and Dough Products                   | Produce Basic Bread and Dough Products                                 | 2     | 4          | K/601/4925    | 2PR11   | Unit 290      | Unit 13 | Unit 13                            | FP11        | HL0M 04  | PPL2PRD11 |
| 15 | Produce Basic Pastry Products, Cakes, Sponges and Scones | Produce Basic Pastry Products  | 2     | 5          | F/601/4946    | 2PR12   | Unit 291      | Unit 14 | Unit 14                            | FP12        | HL0L 04  | PPL2PRD12 |
|    |  | Produce Basic Cakes, Sponges and Scones                                | 2     | 5          | L/601/4934    | 2PR13   | Unit 292      | Unit 16 | Unit 15                            | FP14        | HL0K 04  | PPL2PRD13 |
| 16 | Produce Hot and Cold Desserts                            | Produce Basic Hot and Cold Desserts                                    | 2     | 5          | J/601/4964    | 2PR14   | Unit 293      | Unit 15 | Unit 16                            | FP13        | HL0J 04  | PPL2PRD14 |
| 17 | Produce Cold Starters and Salads                         | Produce Cold Starters and Salads                                       | 2     | 4          | H/601/4955    | 2PR15   | Unit 294      | Unit 17 | Unit 17                            | FP15        | HL0N 04  | PPL2PRD10 |
|    |  | Prepare Hot and Cold Sandwiches  | 1     | 5          | K/601/4844    | 1PR1    | Unit 117      | Unit 19 | Unit 19                            | FP37        | HL1G 04  | PPL1PRD1  |
|    |  |  |       | 4          |               |         |               |         |                                    |             | F9DG 04  | 1PR1      |
| 18 | Present Menu Items According to a Defined Brand Standard | Present Menu Items According to a Defined Brand Standard               | 1     | 4          | Y/601/4855    | 1PR28   | Unit 146      | Unit 31 | Unit 31                            | FP29        | HL13 04  | PPL1PRD6  |
| 19 | Yourself and Your Organisation                           | Give Customers a Positive Impression of Yourself and Your Organisation | 2     |            | L/601/0933    | 2GEN1   | Unit 201      | Unit 32 | Unit 32                            | CSA4        |          |           |
| 20 | Produce Healthier Dishes                                 | Produce Healthier Dishes   | 2     |            | A/601/4962    | 2PR17   | Unit 296      | Unit 21 | Unit 21                            | FP19        |          |           |