

FDQ Ltd - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
601-300	FDQ Level 2 Diploma in Professional Chef (Northern Ireland)	603/6807/X	2	31/10/2025

Purpose overview

The FDQ Level 2 Diploma in Professional Chef Qualification (Northern Ireland) is designed for learners who wish to work as a chef in the catering and hospitality sector.

The FDQ Level 2 Diploma in Professional Chef Qualification (Northern Ireland) may be delivered and assessed in the workplace or in a learning environment.

The qualification is designed to provide a broad range of hospitality and catering skills and knowledge that will benefit learners as they start or develop their career as a professional chef. The qualification is suitable both for those who will work in a catering business, or for those who will work in other types of organisations that employ chefs, such as hospitals or schools.

The qualification units cover the preparation and cooking of ingredients such as meat and poultry, fish, fruit and vegetables, eggs, pasta, and desserts – using many different cooking methods. The qualification also covers hospitality teamwork plus the food safety and hygiene skills vital for success as a chef.

Three assessment methods in this qualification assess knowledge and practical skills. Learners must pass a multiple-choice test, a culinary challenge practical skills test, and a professional discussion based on a portfolio of evidence.

This is a Regulated Qualifications Framework (RQF) qualification. The qualification is regulated by CCEA Regulation in Northern Ireland.

This qualification could lead to

The FDQ Level 2 Diploma in Professional Chef Qualification (Northern Ireland) is designed to prepare learners for professional chef roles in the workplace. Many learners are expected to progress into employment in junior chef roles, for example:

- in catering and hospitality businesses such as restaurants, catering service providers, cafes, or hotels
- in organisations employing internal catering staff, such as schools and colleges, leisure centres, private companies, or health and social care settings.

Although most learners are expected to progress to junior chef roles, the qualification offers opportunities for learners to develop some supervisory skills and knowledge, which may prepare them for a team leader role.

On completion of this qualification, learners may also consider progression to higher level qualifications or programmes such as a

- Level 3 Certificate in Hospitality and Catering Principles (Professional Cookery)
- Level 3 Award in Food Safety Supervision
- Level 2 or Level 3 Apprenticeship.

Qualification support

This qualification supports progress to further learning and qualifications and has been designed and developed in partnership with the FTC (the food and drink training and education council), People 1st, training providers and their representatives in the catering and hospitality sector. It is supported by the Sectoral Partnership for Hospitality and Tourism in Northern Ireland. The units of assessment are based on UK National Occupational Standards (NOS).

Further Information

Further information can be obtained by contacting FDQ Tel: 0113 3970 395

Email: fdq@fdq.org.uk

Assessment

Portfolio of Evidence and Final Assessment Unit

Overall grading: Fail/Pass/Merit/Distinction

Rules of Combination (RoC)

FDQ Level 2 Diploma in Professional Chef (Northern Ireland)	
Total Qualification Time (TQT)	850 hours
Group A – Mandatory units	85 credits
Guided Learning Hours (GLH)	574 hours

Mandatory units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
K/618/5349	OC	Prepare and cook food by boiling poaching and steaming	1	10	100
D/618/5350	OC	Prepare and cook food by stewing and braising	1	7	60
H/618/5351	OC	Prepare and cook food by baking, roasting and grilling	1	12	120
K/618/5352	OC	Prepare and cook food by deep frying and shallow frying	1	5	30
M/618/5353	OC	Prepare and cook stock, soups, and sauces	2	6	40
T/618/5354	OC	Prepare and cook fruit and vegetables	2	6	40
A/618/5355	OC	Prepare and cook meat and offal	2	8	60
F/618/5356	OC	Prepare and cook poultry	2	5	40
J/618/5357	OC	Prepare and cook fish and shellfish	2	5	40
L/618/5358	OC	Produce hot and cold desserts and puddings	2	3	24
R/618/5359	OC	Prepare and cook rice, pasta, grains, and egg dishes	2	6	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
N/A	N/A	Final assessment unit (Three components: multiple choice test, culinary challenge and professional discussion)	N/A	12	N/A

Exemplar unit of assessment

Title	Produce hot and cold desserts and puddings				
Ofqual unit ref	L/618/5358				
Level	2	Credit value	3	GLH	24
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Prepare, cook and finish cold desserts	1.1	Comply with organisational requirements, safety and hygiene procedures for food preparation and cooking			
	1.2	Prepare and cook cold desserts using correct equipment for the product base <ul style="list-style-type: none"> • knives • board • small kitchen equipment • crepe pan • ovens • salamanders • deep fat fryer • refrigerator • freezer • ice-cream machine 			
	1.3	Select and use the correct preparation methods and principles when cooking types of desserts <ul style="list-style-type: none"> • weighing/measuring • piping 			

	<ul style="list-style-type: none"> • lining (moulds) • addition of flavours / colour • moulding • slicing • creaming • folding • mixing • aeration • puréeing • combining • portioning • chilling <p>1.4 Prepare and cook cold desserts using correct techniques for</p> <ul style="list-style-type: none"> • the correct product base • gelatine-based desserts • egg based • batter based • mousse • rice desserts • fruit-based desserts • sponge based • pastry based • ice cream based • meringue-based • convenience products. <p>1.5 Control the finishing process to maintain quality to specification</p> <ul style="list-style-type: none"> • appearance • taste • texture • portion control • decoration
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	<p>1.6 Finish and present cold desserts using correct equipment</p> <ul style="list-style-type: none"> • oven • salamander • deep fat fryer • crêpe pans • steamer • small kitchen equipment, refrigerator/freezer • ice cream machine <p>1.7 Evaluate the finished products.</p>
<p>2. Be able to prepare, cook and finish hot desserts and puddings</p>	<p>2.1 Prepare and cook hot desserts and puddings for the product base</p> <ul style="list-style-type: none"> • batter based including beignets, soufflés, • sponge based • milk puddings • egg based • cereal and suet paste based, • fruit based, • crêpes <p>2.2 Prepare and cook hot desserts and puddings using correct equipment for the products</p> <ul style="list-style-type: none"> • boiling/poaching • stewing • baking • combination cooking • steaming • frying • filling • glazing • piping • garnishing

	<p>2.3 Control the cooking and finishing process to maintain quality to</p> <ul style="list-style-type: none"> • specification • appearance • taste • texture • portion control • decoration <p>2.4 Finish and present hot desserts and puddings using correct equipment</p> <ul style="list-style-type: none"> • ovens • salamander • deep fat fryer • crêpe pans • steamer • small kitchen equipment, • refrigerator • freezer <p>2.5 Assemble and finish the dish/es according to dish specifications</p> <p>2.6 Evaluate finished dishes.</p>
<p>3. Know how to prepare, cook and finish hot and cold desserts and puddings</p>	<p>3.1 Identify different types of hot and cold desserts and puddings</p> <p>3.2 Outline how to control the cooking processes to maintain quality to specification</p> <p>3.3 Describe how to adjust the quantity of ingredients to give the correct portion yield from desserts and puddings</p> <p>3.4 Describe preparation and cooking methods for hot and cold desserts and puddings</p>

	<p>3.5 Describe how to use finishing and decorating techniques for hot and cold desserts and puddings</p> <p>3.6 Identify sauces, creams and coulis that may be served with hot and cold desserts and puddings</p> <p>3.7 Identify the correct holding and storage procedures for finished products</p> <p>3.8 Identify ingredients in hot and cold desserts and puddings that may cause allergic reactions</p> <p>3.9 Identify quality points of ingredients for hot and cold desserts and puddings</p> <p>3.10 Identify correct holding and storage procedures for finished products</p> <p>3.11 Explain the importance of checking quality when preparing and cooking dishes, and how to carry out checks.</p>
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Purpose and assessment overview

<p>Unit purpose and aim(s)</p>	<p>The aim of this unit is to enable the learner to develop the skills and knowledge required to prepare and cook a range of desserts and puddings.</p> <p>Learners will need to ensure that the commodities chosen are suitable and of good quality, and the tools and equipment are suitable for the tasks. They need to be able to follow dish specifications and will begin to appreciate</p>
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	<p>the aesthetic aspects of food preparation through the processes of finishing and presenting the products.</p> <p>The unit is designed for use primarily by those who plan to enter the catering industry, in a chef role. It is designed to assess skills and knowledge demonstrated in a learning environment or workplace.</p>
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