



## **NVQ Food and Drink Service – Level 2**

### **Who is it for?**

This qualification is aimed at new entrants to the industry, training in front house services in restaurant environment, or for those already working in this field who would like to gain recognition for their skills and knowledge.

### **Accreditation**

The course is accredited by City & Guilds

### **Course Content**

The course contains seven units, four mandatory and three optional:

#### **Mandatory**

- Maintain a safe and secure working environment
- Customer care skills
- Create and maintain effective working relationships
- Prepare and clear areas for table service

#### **Optional**

- Maintain and deal with payments
- Provide a table service
- Prepare and serve bottled wine
- Provide a silver service
- Provide a carvery/buffet service
- Provide a table drink service
- Prepare and serve hot drinks
- Provide and maintain a counter/takeaway service

### **Progression Opportunities**

On completion of this programme learners can progress on to NVQ in Food & Drink Service Level 3