



MAURITIUS QUALIFICATIONS AUTHORITY

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NATIONAL CERTIFICATE

LEVEL 2

IN

FOOD PRODUCTION

National Certificate Level 2 in Food Production

1. Level of qualification: 2
2. Credit total: 60
3. Review date: December 2025
4. Access to qualification

5.1 Entry information

No formal entry requirement but the learner is expected to have basic numeracy and literacy skills.

5.2 Recognition of Prior Learning (RPL)

Potential candidates holding at least 3 years of working experience in the relevant field may obtain this qualification through Recognition of Prior Learning (RPL) process.

5.3 Award of qualification requirements

Compulsory

All the unit standards listed are required.

Unit No.	Unit Standard Title	Level	Credits
Health & Safety			
th/01/0006/02	Understand a safe and secure environment for customers in the hospitality industry	2	2
Fundamentals Of Food Production			
th/02/0006/03	Demonstrate knowledge of terminology used for food and recipes in commercial cookery	2	2
th/02/0012/03	Prepare and present stock, sauce and soups in the hospitality industry	2	3
th/02/0029/03	Handle and maintain knives in a commercial kitchen	2	2
th/02/0001/03	Demonstrate knowledge of basic cooking methods	2	2
th/02/0059/03	Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	2	3
Preparation And Cooking Methods			
th/02/0007/03	Prepare and cook a cake, a sponge and scones in the hospitality industry	2	3
th/02/0008/03	Prepare and present egg and cheese dishes in the hospitality industry	2	2
th/02/0009/03	Prepare and present fruit and vegetables in the hospitality industry	2	2

th/02/0010/03	Prepare and present hot finger food in the hospitality industry	2	2
th/02/0011/03	Prepare and present meat in the hospitality industry	2	2
th/02/0013/03	Prepare, cook and present seafood in the hospitality industry	2	2
th/02/0030/03	Prepare and present basic sandwiches for service in a commercial kitchen	2	2
th/02/0031/03	Prepare and present salads for service in a commercial kitchen	2	2
th/02/0057/03	Prepare and cook basic pastry dishes in a commercial kitchen	2	2
Food Safety and Hygiene			
th/02/0014/03	Clean and store cutlery and crockery in a commercial kitchen	2	2
th/02/0016/03	Clean food production areas, equipment and utensils in a commercial kitchen	2	2
th/02/0002/02	Demonstrate knowledge of preservation methods for various food categories	2	2
th/02/0001/02	Demonstrate basic knowledge of food hygiene	2	3
Communication Skills			
th/01/0020/02	Participate in groups and/or teams to gather ideas and information	2	3
th/01/0021/02	Read and write texts for practical purposes	2	3
th/01/0009/02	Perform basic calculations for the workplace	2	3
Generic			
th/01/0022/02	Demonstrate ethical behaviour at the workplace	2	3
th/01/0010/02	Work in a diverse workplace	2	3
th/01/0023/02	Maintain personal hygiene, image and grooming in the workplace	2	3
	Total		60

5. Purpose

The qualification is awarded to people who have demonstrated basic skills and knowledge necessary to work in a food production environment. This qualification recognises the competence, knowledge, and skills required by experienced operators in food production.

