

NIVEL 2 Certificado de Cocina y Pastelería

Food Preparation and Cooking

Duración: Un curso académico, de septiembre a junio.

Horario: 09.00 a 10.00 h. Trabajo individual. Estudio.
10.00 a 16.00 h. Trabajo práctico.

Contenidos del certificado

1GEN1	Maintain a safe, hygienic and secure working environment
1GEN4	Contribute to effective teamwork
2GEN1	Give customers a positive impression of yourself and your organization
2FC1	Cook and finish basic fish dishes
2FC3	Cook and finish basic meat dishes
2FC4	Cook and finish basic poultry dishes
2FC7	Cook and finish vegetable dishes
2FP1	Prepare fish for basic dishes
2FP3	Prepare meat for basic dishes
2FP4	Prepare poultry for basic dishes
2FP7	Prepare vegetables for basic dishes
2FPC1	Prepare, cook and finish basic hot sauces
2FPC2	Prepare, cook and finish basic soups
2FPC3	Make basic stock
2FC2	Cook and finish basic shellfish dishes
2FP2	Prepare shellfish for basic dish
2FC5	Cook and finish game dish
2FP5	Prepare game for basic dish
2FPC4	Prepare, cook and finish basic rice dishes
2FPC5	Prepare, cook and finish basic pasta dishes
2FPC6	Prepare, cook and finish basic pulse dishes
2FPC7	Prepare, cook and finish basic vegetable dishes
2FPC8	Prepare, cook and finish basic eggs dishes
2FPC9	Prepare, cook and finish basic bread and dough products
2FPC10	Prepare, cook and finish basic pastry products
2FPC12	Prepare, cook and finish basic cakes, sponges and scones products
2FPC13	Prepare, cook and finish healthier products
2FPC14	Prepare, cook and finish basic hot and cold desserts
2FPC15	Prepare and present food for cold preparation
2P&C1	Complete kitchen documentation
2P&C2	Set up and close a kitchen
2GEN2	Order stock
1FPC8	Cook and finish simple bread and dough products

El certificado se obtiene realizando 14 de estas unidades. También se puede obtener un diploma por cada unit suelta que se realice.

Más Información:

Altaviana. Cronista Almela y Vives 5. 46010 Valencia. Tel. 96 360 44 00 Fax: 96 393 46 03 altaviana@altaviana.com / www.altaviana.com

NIVEL 2 Certificado Servicio de Comida y Bebidas. Restaurante

Food and Drink Service

Duración: Un curso académico, de septiembre a junio.

Horario: 09.00 a 10.00 h. Trabajo individual.
10.00 a 16.00 h. Trabajo práctico.

Contenidos del certificado

Units **8 units para conseguir el certificado**

1GEN1	Maintain a safe, hygienic and secure working enviroment
1GEN4	Contribute to effective teamwork
2GEN1	Give customers a positive impression of yourself and your organization
2GEN4	Maintain food safety when storing, holding and serving food
2FS1	Prepare and clear areas for table service
2FS2	Serve food at the table
2FS3	Provide a silver service
2DS2	Serve alcoholic and soft drinks
2DS4	Prepare and serve wines
2DS7	Prepare and serve dispensed and instant hot drinks

También se puede obtener un certificado por cada unit suelta que se realice.

NVQ

Más Información:

Altaviana. Cronista Almela y Vives 5. 46010 Valencia. Tel. 96 360 44 00 Fax: 96 393 46 03 altaviana@altaviana.com / www.altaviana.com

NIVEL 2 Certificado Alojamiento

Housekeeping

Duración: Un curso académico, de septiembre a junio.

Horario: 09.00 a 10.00 h. Trabajo individual.
10.00 a 16.00 h. Trabajo práctico.

Contenidos del certificado

Units: El certificado se obtiene realizando satisfactoriamente 9 de estas unidades

1GEN1	Maintain a safe, hygienic and secure working environment
1GEN4	Contribute to effective teamwork
2HK1	Clean and service a range of areas
2HK2	Work using different chemicals and equipment
2HK3	Maintain housekeeping supplies
2HK4	Clean and protect floors
2HK5	Clean carpets and soft furnishings
2HK6	Provide a linen service
2HK7	Carry out periodic room servicing and deep cleaning
1HK1	Collect linen and make beds
1HK2	Clean windows from inside
2GEN1	Give customers a positive impression of yourself and your organization

También se puede obtener un certificado por cada unit suelta que se realice.

Más Información:

NIVEL 2 Certificado Multidisciplinar

Multi-skilled Hospitality Service

Duración: Un curso académico, de septiembre a junio.

Horario: 09.00 a 10.00 h. Trabajo individual.
10.00 a 16.00 h. Trabajo práctico.

Contenidos del certificado

Se han de realizar 9 units opcionales elegidas entre un mínimo de 3 rutas y las 2 obligatorias. En total 11 units.

Obligatorias	1GEN1	Maintain a safe, hygienic and secure working environment
	2GEN1	Give customers a positive impression of yourself and your organization
Ruta A HK (House keeping)	2HK1	Clean and service a range of areas
	2HK2	Work using different chemicals and equipment
	2HK3	Maintain housekeeping supplies
	2HK4	Clean and protect floors
	2HK5	Clean carpets and soft furnishings
	2HK6	Provide a linen service
	2HK7	Carry out periodic room servicing and deep cleaning
	1HK1	Collect linen and make beds
Ruta B FDS (Servicio de comidas y bebidas)	2FS1	Prepare and clear areas for table service
	2FS2	Serve food at the table
	2FS3	Provide a silver service
	2DS2	Serve alcoholic and soft drinks
	2DS4	Prepare and serve wines
Ruta C FPC (Cocina)	2FP7	prepare vegetables for basic dishes
	2FPC4	Prepare, cook and finish basic rice dishes
	2FPC5	Prepare, cook and finish basic pasta dishes
	2FPC6	Prepare, cook and finish pulse dishes
	2FC7	Cook and finish vegetable dishes
	2FPC15	Prepare and present food for cold preparation
	2FPC8	Prepare, cook and finish basic eggs dishes
	2P&C1	Complete kitchen documentation
	2P&C2	Set up and close a kitchen
	1FP2	Prepare and finish simple salad and fruit dishes
	1FP3	Prepare hot and cold sandwiches
	1FPC1	Prepare and cook fish
	1FPC2	Prepare and cook meat and poultry
Ruta D Generales	1GEN4	Contribute to effective teamwork
	2GEN3	Maintain food safety when storing, prep. and cooking food
	2GEN4	Maintain food safety when storing, holding and serving food

Más Información: