

UNIQUE QUALIFICATION NUMBER: TPWVCLA2HOS0000017

ITPN NVQ LEVEL 2: HOSPITALITY SERVICE

Course Duration: 12 weeks Guided Learning Hours: 680 Fee: N225,000

MANDATORY UNITS

LEVEL	UNIT TITLE	UNIT CODE	CREDIT VALUE	GLH
2	Maintain a Safe, hygienic and Secure	HOSFS011L2	3	30
	work environment			
2	Work effectively as part of hospitality	HOSFS012L2	3	30
	team			
2	Give Customers Positive Impression of	HOSF007L2	4	40
	yourself and Organization			
	TOTAL		10	100

HOUSEKEEPING OPERATION UNITS

2	Use of different chemicals and equipment	HOSHK002L2	1	10
	in housekeeping			
2	Carry out routine and periodic deep	HOSHK007L2	3	30
	cleaning of guest room			
2	Clean and Service a range of area	HOSHK001L2	4	40
2	Cleaning of commercial and residential	HOSHK004L2	3	30
	windows from inside			
	TOTAL		11	110

FOOD AND BEVERAGE PRODUCTION UNITS

2	Prepare and cook basic fish dishes	HOSFP001L2	3	30
2	Prepare and cook basic pasta dishes	HOSFP005L2	4	40
2	Prepare hot/cold sandwiches and canapes	HOSFP012L2	2	20
2	Prepare and cook basic poultry dishes	HOSFP002L2	4	40
	TOTAL		13	130

Additional (The Learner pays for any extra)

2	Prepare and cook basic vegetable dishes	HOSFP004L2	3	30
2	Bake and finish simple bread and dough	HOSFP013L2	3	30
2	Make basic stocks	HOSFP009L2	2	20

FOOD AND BEVERAGE SERVICE UNIT

	TOTAL		9	90
2	Prepare and serve cocktails	HOSFS004L2	3	30
2	Provide a counter and takeaway service	HOSFS006L2	2	20
2	Provide a table and tray service	HOSFS007L2	2	20
2	Serve beverage	HOSFS001L2	2	20

FRONT OFFICE OPERATIONS UNITS

2	Communication system in a work	HOSHKO015L2	3	30
	environment			
2	Deal with arrival of customer	HOSFO002L2	4	40
	TOTAL		7	70

FOOD SAFETY UNITS

	2	Maintain food safety when storing,	HOSFT009L2	3	30
		preparing and cooking food			
ĺ	2	Ensure Organizational compliance in a	HOSFT010L2	2	20
		food business			
Ī		TOTAL		5	50

Additional (The Learner pays for any extra)

2	Food labeling in food and drinks	HOSFT005L2	1	10
2	Raise food safety awareness in food and	HOSFT001L2	3	30
	drink			
2	Carry out food safety in a professional	HOSFP009L2	2	20
	kitchen			
	TOTAL		6	60

LAUNDRY AND DRY CLEANING SERVICE UNITS

2	Collect soiled items and deliver	HOSLD007L2	2	20
	laundered and cleaned items to			
	customers			
2	Customer care in the textile care service	HOSLD003L2	2	20
2	Press and finish garments following	HOSLD013L2	1	10
	laundry			
	TOTAL		5	50