Qualification Factsheet

Qualification overview

Qualification title	NCFE Level 1 Certificate in Food and Cookery Skills		
Qualification number (QN)	603/3909/3		
Total qualification time (TQT)	180	**Guided learning hours (GLH)**	120
Entry requirements	This qualification is designed for learners aged 14–16 in schools and colleges but is also accessible for learners post-16. Registration is at the discretion of the centre, in accordance with equality legislation and should be made on the Portal. There are no specific recommended prior learning requirements for this qualification. Centres are responsible for ensuring that this qualification is appropriate for the age and ability of learners. They need to make sure that learners can fulfil the requirements of the learning outcomes and comply with the relevant literacy, numeracy and health and safety aspects of this qualification. Learners registered on this qualification should not undertake another qualification at the same level with the same or a similar title, as duplication of learning may affect funding eligibility.		

About this qualification

The NCFE Level 1 Certificate in Food and Cookery Skills is designed to provide learners with the skills, knowledge and understanding of using different cooking techniques and methods required for further study, apprenticeships or a career in the sector.

Throughout their study, learners will develop skills including how to:

- prepare and cook using basic skills
- plan and produce dishes for a purpose
- ensure a safe and hygienic environment.

Learners will also take away valuable knowledge of:

- food and its functions in the body and in recipes
- balanced diets and modification of recipes for health purposes.

Qualification structure

To be awarded the NCFE Level 1 Certificate in Food and Cookery Skills, learners are required to successfully complete four mandatory units. Learners must achieve a minimum of a 'Pass' in each unit to achieve an overall qualification grade.

Mandatory units

Unit 01 Preparing to cook (H/506/7550)
Unit 02 Understanding food (K/506/7551)
Unit 03 Exploring balanced diets (M/506/7552)
Unit 04 Plan and produce dishes in response to a brief (T/506/7553)

Assessment

The assessment for the Level 1 Certificate in Food and Cookery Skills consists of an internally assessed portfolio of evidence which is assessed by centre staff and externally quality assured by NCFE.

Progression opportunities

Learners who achieve the NCFE Level 1 Certificate in Food and Cookery Skills could progress to:

- Level 2 Certificate in Food and Cookery Skills.

It may also be useful to those studying qualifications in the following sectors/subjects:

- catering
- hospitality
- food technology.

Contact us

NCFE
Q6
Quorum Park
Benton Lane
Newcastle upon Tyne
NE12 8BT

Tel: 0191 239 8000*
Email: customersupport@ncfe.org.uk
Website: www.ncfe.org.uk

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