

Qualification factsheet

Qualification overview

Qualification title	NCFE Level 1 Certificate in Food and Cookery Skills NCFE Level 2 Certificate in Food and Cookery Skills		
Qualification number (QN)	Level 1: 603/3909/3 Level 2: 603/3911/1		
Total qualification time (TQT):	180	Guided learning hours (GLH)	120
Entry requirements:	There are no specific recommended prior learning requirements for this qualification.		

About these qualifications

V Certs are a suite of high quality technical qualifications which are appropriate for learners who are motivated and challenged by learning through hands-on experience and through content which is concrete and directly related to those experiences.

The NCFE Level 1 and Level 2 Certificates in Food and Cookery Skills are 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 or Level 2 Certificate in Food and Cookery Skills, learners are required to successfully complete four mandatory units for each qualification. Learners must achieve a minimum of a 'Pass' in each unit to achieve an overall qualification grade.

Level 1 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)

Level 2 mandatory units

Unit 01 Preparing to cook (D/506/5036)
Unit 02 Understanding food (H/506/5037)
Unit 03 Exploring balanced diets (K/506/5038)
Unit 04 Plan and produce dishes in response to a brief (M/506/5039)

Assessment

The assessment for the Level 1 and Level 2 Certificates 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 2 Certificate in Food and Cookery Skills could progress to:

- Advanced A Level in Design and Technology: Food Technology
- Diploma in Advanced Professional Cookery (Preparation and Cooking)
- Professional Cookery Studies



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