

## 14-16 Purpose Statement

### **NCFE Level 2 Certificate in Food and Cookery (601/4533/X)**

#### **Overview**

#### **Who is this qualification for?**

The NCFE Level 1 and Level 2<sup>1</sup> Certificates in Food and Cookery are complementary Technical Awards and the vocational equivalent of GCSE qualifications. Both are aimed at 14-16 year olds studying their Key Stage 4 curriculum who are interested in any aspect of food and cookery and in the context of cooking for health.

Each qualification focuses on an applied study of the food and cookery sector and learners will gain a broad understanding and knowledge of working in the sector.

The qualifications have been designed to sit alongside the requirements of core GCSE subjects and are appropriate for learners who are motivated and challenged by learning through hands-on experiences and through content which is concrete and related directly to those experiences.

This Level 2 qualification is appropriate for learners who are looking to develop a significant core of knowledge and understanding and apply that knowledge in preparing and producing dishes. Level 1 is appropriate for students looking for an introduction to the skills, knowledge and qualities needed in the food and cookery occupational area.

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#### **What will the learner study as part of this qualification?**

This qualification shows learners how:

- to prepare self and environment for cooking
- food functions in the body and in recipes
- to modify recipes for health for balanced diets
- to assess a diet and make recommendations
- to plan and produce dishes for a purpose.

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<sup>1</sup> Level 1 is equivalent to GCSE grades D-G; Level 2 is equivalent to GCSE grades A\*-C

## **What knowledge and skills will the student develop as part of this qualification and how might these be of use and value in further studies?**

Learners will know about:

- safe and hygienic preparation of the cooking environment, the sources and seasonality that can affect food choices, food labels and cooking for a range of purposes.

They will develop skills:

- in creating menus to meet a brief
- in selecting ingredients to cook dishes
- in adapting recipes for health
- in evaluating their own work
- in Literacy, Numeracy and ICT
- that are essential for the modern workplace, such as planning, research skills, communication, problem-solving skills and health and safety.

Successful completion of this qualification will enable learners to progress to Level 3 qualifications in related subjects.

This qualification has been mapped to the National Occupational Standards for food and cookery. Learners may, therefore, use evidence from this course towards the knowledge requirements of a relevant competence-based qualification.

The knowledge and skills gained will provide a secure foundation for careers in the food and cookery occupational area.

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## **Which subjects will complement this course?**

The following subject areas will complement this course:

- Food Technology
- Hospitality and Catering.

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## **Further Information**

For more information about the NCFE Level 2 Certificate in Food and Cookery, please see the Support Materials tab on the qualification page of our website.