

just the facts.

NCFE Level 1 Certificate in Food and Cookery

NCFE Level 2 Certificate in Food and Cookery

(Level 1: 601/4661/8, Level 2: 601/4533/X)

V Certs are a suite of high quality technical qualifications which are appropriate for pupils 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 are designed to provide pupils with the skills, knowledge and understanding of using different cooking techniques and methods required for further study, apprenticeships or a career in food.

What will your pupils do?

- Prepare and cook using basic skills.
- Understand food and its functions in the body and in recipes.
- Understand balanced diets and modification of recipes for health.
- Plan and produce dishes for a purpose.
- Ensure a safe and hygienic environment.

Remember:
V Certs feature
in Progress 8

Qualification Overview

Qualification Title	NCFE Level 1 Certificate in Food and Cookery	NCFE Level 2 Certificate in Food and Cookery
Qualification number (QN)	601/4661/8	601/4533/X
Total Qualification Time (TQT)	180	185
Guided Learning Hours (GLH)	120 plus a 50 minute external assessment	120 plus 2 hours for the external assessment
Fee	£51.00	£51.00
Performance Tables	2017, 2018 and 2019	2017, 2018 and 2019
Entry Guidance	There are no specific recommended prior learning requirements for this qualification.	There are no specific recommended prior learning requirements for this qualification.

Qualification overview (continued)

The NCFE Level 1 and Level 2 Certificates in Food and Cookery are aimed at 14 – 16 year olds studying the Key Stage 4 curriculum who are interested in any aspect of food and cookery. They're an alternative to a GCSE and offer equivalent levels of rigour and challenge.

Qualification structure and how to achieve

To be awarded the NCFE Level 1 or Level 2 Certificates in Food and Cookery, pupils are required to successfully complete four mandatory units for each qualification. Pupils must also achieve a minimum of a 'Pass' in the external assessment.

Level 1		Level 2	
Unit - 1 Preparing to cook	Internally assessed portfolio of evidence	Unit - 1 Preparing to cook	Internally assessed portfolio of evidence
Unit - 2 Understanding food	Internally assessed portfolio of evidence	Unit - 2 Understanding food	Internally assessed portfolio of evidence
Unit - 3 Exploring balanced diets	Externally assessed through a 50 minute written exam paper	Unit - 3 Exploring balanced diets	Externally assessed through a 2 hour written exam paper
Unit - 4 Plan and produce dishes in response to a brief	Internally assessed portfolio of evidence	Unit - 4 Plan and produce dishes in response to a brief	Internally assessed portfolio of evidence

Extras

With an NCFE V Cert, you also have access to some great supporting materials such as:

- **Parent/Pupil Zone** on our website where you'll find a dedicated area explaining our qualifications for schools and handy resources.
- **Career Cards** that let you know exactly where the qualification could lead your pupil.
- **Assessment Checking Service** which gives you opportunity to have your assessments checked by an occupationally competent person.

What's next?

Pupils who achieve the **NCFE Level 2 Certificate in Food and Cookery** could progress to:

- Advanced A Level in Design and Technology: Food Technology
- Advanced A Level in Home Economics (Food, Nutrition and Health)
- Diploma in Advanced Professional Cookery (Preparation and Cooking)
- Certificate in Hospitality and Catering Principles
- Professional Cookery Studies.

Why choose NCFE?



Our qualifications

We work with schools, colleges and employers to ensure our qualifications meet the needs of pupils and are fit for purpose.



Supported by employers

Our qualifications are supported by employers.



Our customer commitment

We're the only Awarding Organisation to have been included in the Top 50 Companies for Customer Service for 3 consecutive years.