

**ETC.**

# **V Cert Teacher Pack**

## **Food and Cookery**

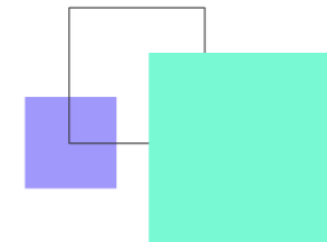


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**FUTURE OF  
LEARNING**

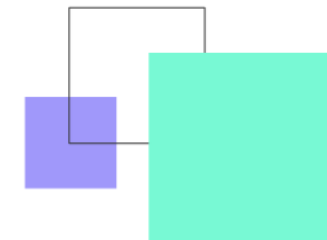
# Qualification overview



# Qualification structure and content

<b>Qualification Title</b>		<b>NCFE Level 1/2 Technical Award in Food and Cookery</b>
<b>Qualification Number</b>		603/7014/2
<b>Level</b>		Combined Level 1/2
<b>Guided Learning Hours (GLH)</b>		<b>140 GLH</b> including 120 hours delivery, 1 hour 30 minutes examined assessment and <b>16 hours 30 mins</b> non-exam assessment plus <b>2 hours</b> preparation and research time.
<b>Non-exam assessment (NEA)</b>	Weighting (60%)	Externally-set, internally marked and externally moderated: <ul style="list-style-type: none"> <li>synoptic project</li> </ul>
<b>Examined assessment (EA)</b>	Weighting (40%)	Externally-set and externally marked: <ul style="list-style-type: none"> <li>written exam</li> </ul>
<b>Total</b>	100%	<b>Overall qualification grades:</b> L1P, L1M, L1D, L2P, L2M, L2D, L2D*

<b>Content Area</b>		<b>GLH</b>
<b>1</b>	Health and safety relating to food, nutrition and the cooking environment	15
<b>2</b>	Food legislation and food provenance	15
<b>3</b>	Food groups, key nutrients and a balanced diet	40
<b>4</b>	Factors affecting food choice	10
<b>5</b>	Food preparation, cooking skills and techniques	20
<b>6</b>	Recipe amendment, development and evaluation	10
<b>7</b>	Menu and action planning for completed dishes	10

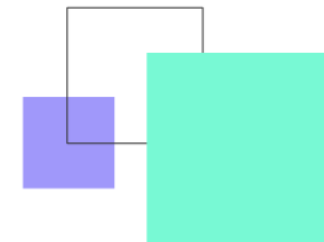


# Delivery model

- Level 1/2 combined to recognise the achievements of all learners.
- Count towards the open group of your progress 8 measures.
- Single unit structure with 120 hours delivery plus assessment time
- 1x non-exam assessment (NEA) and 1x examined assessment (EA).
- Graded Level 1 Pass to Level 2 Distinction\*.
- First year for delivery of the content and the second year for assessments.

L2 Distinction*	8.5
L2 Distinction	7
L2 Merit	5.5
L2 Pass	4
L1 Distinction	3
L1 Merit	2
L1 Pass	1.25

V Cert structure											
Year 1											
September	October	November	December	January	February	March	April	May	June	July	August
Delivery											
Year 2											
September	October	November	December	January	February	March	April	May	June	July	August
NEA brief released	Delivery			NEA delivery			Examined assessment		Certification		



# Assessment objectives

<b>AO1</b>	<b>Recall knowledge and show understanding</b> The emphasis here is for learners to recall and communicate the fundamental elements of knowledge and understanding.
<b>AO2</b>	<b>Apply knowledge and understanding</b> The emphasis here is for learners to apply their knowledge and understanding to real-world contexts and novel situations.
<b>AO3</b>	<b>Analyse and evaluate knowledge and understanding</b> The emphasis here is for learners to develop analytical thinking skills to make reasoned judgements and reach conclusions.
<b>AO4</b>	<b>Demonstrate and apply relevant technical skills, techniques and processes</b> The emphasis here is for learners to demonstrate the essential technical skills relevant to the vocational sector by applying the appropriate processes, tools and techniques.
<b>AO5</b>	<b>Analyse and evaluate the demonstration of relevant technical skills, techniques and processes</b> The emphasis here is for learners to analyse and evaluate the essential technical skills, processes, tools and techniques relevant to the vocational sector.

# **Key documentation**

## Key links to support teaching

[NCFE V Cert page](#)

[Qualification page](#)

[Specification](#)

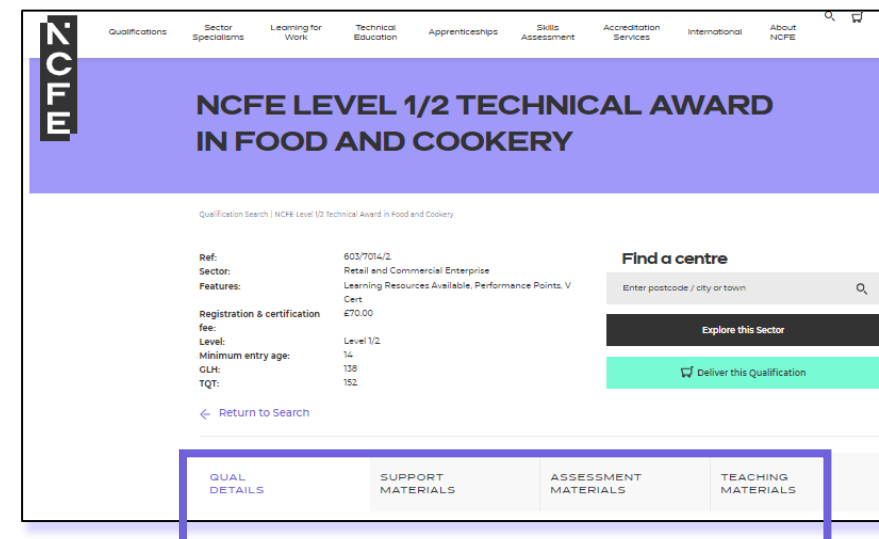
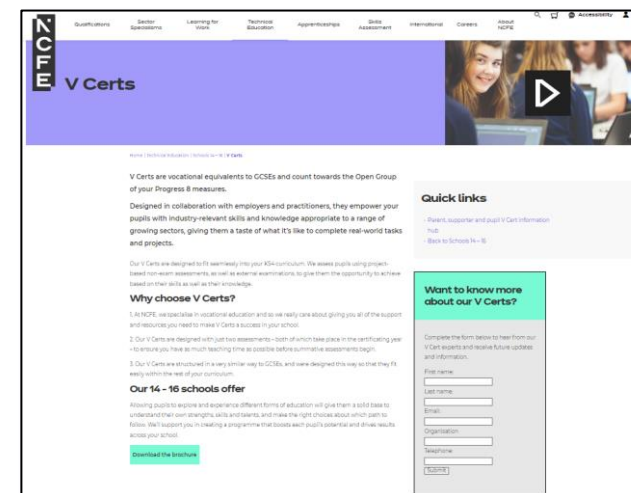
[Teaching materials and synoptic connections](#)

[Sample non-exam assessment and mark scheme](#)

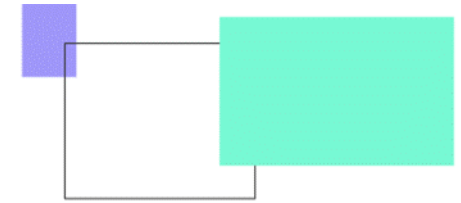
[Band 4 NEA exemplar and Band 2 NEA exemplar](#)

[Tutor guidance](#)

[Sample examined assessment and mark scheme](#)







## Additional links to support delivery

[Delivery support](#)

[Assessment support](#)

[External assessment timetable](#) and [Portal User Guide](#)

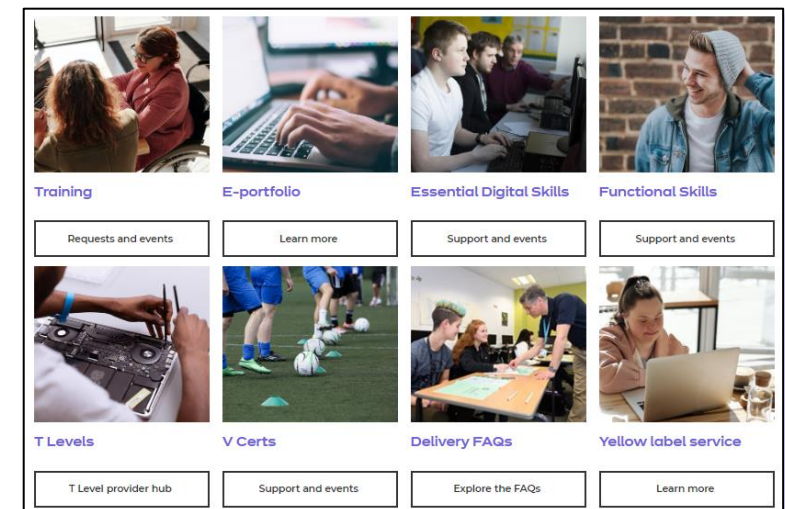
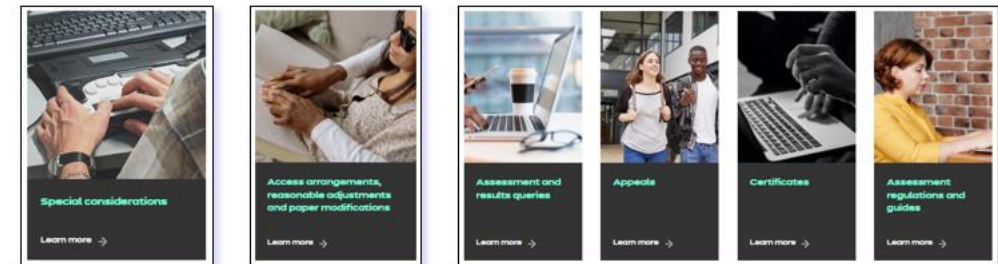
[V Cert EA online demo tool](#)

[Customer and learner support](#)

[Preparing for quality assurance reviews](#)

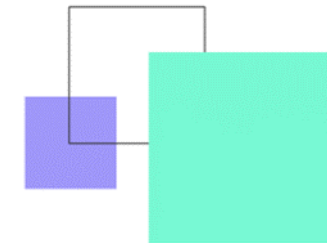
[Internal quality assurance training](#)

[V Cert FAQ's](#)



**NCFE**

**YouTub e V Cert playlist**



# Access on demand video links

[Bitesize Introduction to Food and Cookery](#)

[Prepare to Teach Year 1 – Curriculum Planning](#)

[V Cert Online Assessment and Surpass](#)

[Prepare to Teach Year 2 – Assessment Preparation](#)

[Exam Techniques and Revision Strategies](#)

[Preparing for a Career and Work Experience Opportunities](#)

**V Cert playlist:**

[www.youtube.com/@NcfeOrgU](https://www.youtube.com/@NcfeOrgU)  
[k/playlists](#)

**Recorded and On-Demand Resource  
Evaluation 2023/2024 Session**



[forms.office.com/e/mZ15S52aAJ](https://forms.office.com/e/mZ15S52aAJ)