

# Qualification factsheet

## Qualification overview

<b>Qualification title</b>	NCFE Level 1/2 Technical Award in Food and Cookery		
<b>Qualification number (QN)</b>	603/7014/2		
<b>Total qualification time (TQT)</b>	152	<b>Guided learning hours (GLH)</b>	138
<b>Entry requirements</b>	This qualification is designed for learners aged 14 to 16 in schools and colleges, but is also accessible for post-16 learners.		

## About this qualification

The Level 1/2 Technical Award in Food and Cookery is designed for learners who want an introduction to food and cookery that includes a vocational and project-based element. The qualification will appeal to learners who wish to pursue a career in the food industry or progress onto further study.

The Level 1/2 Technical Award in Food and Cookery complements GCSE qualifications. It is aimed at 14 to 16 year olds studying key stage 4 (KS4) curriculum who are interested in the food and hospitality sector. This qualification is designed to match the rigour and challenge of GCSE study. The qualification is graded at level 1 pass/merit/distinction and level 2 pass/merit/distinction/distinction\* (equivalent to GCSE grades 8.5 to 1).

This qualification is part of a suite of technical award qualifications that have been developed to meet the Department for Education's (DfE's) requirements for high-quality, rigorous qualifications that:

- have appropriate content for the learner to acquire core knowledge and practical skills
- allow the qualification to be graded
- provide synoptic assessment
- enable progression to a range of study and employment opportunities

## Qualification structure

To be awarded this qualification, learners are required to successfully achieve all learning outcomes from the single graded mandatory unit.

### Mandatory units

Understanding food and cookery (M/618/6079)
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This qualification consists of one unit with multiple content areas.

## Content areas

Content area 1: Health and safety relating to food, nutrition and the cooking environment
Content area 2: Food legislation and food provenance
Content area 3: Food groups, key nutrients and a balanced diet
Content area 4: Factors affecting food choice
Content area 5: Food preparation, cooking skills and techniques
Content area 6: Recipe amendment, development and evaluation
Content area 7: Menu and action planning for completed dishes

## Assessment

The qualification has **2** assessments externally-set by NCFE: **one** non-exam assessment and **one** written examined assessment.

Assessment breakdown		<ul style="list-style-type: none"> <li>1 hour 30 minutes examined assessment</li> <li>16 hours 30 minutes non-exam assessment</li> </ul>
<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%	Overall qualification grades: L1P, L1M, L1D, L2P, L2M, L2D, L2D*

## Progression opportunities

Depending on the grade the learner achieves in this qualification, they could progress to level 2 and level 3 qualifications and/or GCSE/A Levels.

Learners who achieve at level 1 might consider progression to level 2 qualifications post-16, such as:

- GCSE in Food Preparation and Nutrition
- Certificate/Diploma in Culinary Skills
- NVQ Diploma in Food Production and Cooking
- Level 2 Technical Certificate in Professional Cookery
- a range of technical routes designed for progression to employment, apprenticeships and further study

Learners who achieve at level 2 might consider progression to level 3 qualifications post-16, such as:

- Level 3 Applied Certificate/Diploma in Food Science and Nutrition
- Advanced Technical Diploma in Professional Cookery
- T Level in Catering (this will support progression to higher education)

Learners could also progress into employment or onto an apprenticeship. The understanding and skills gained through this qualification could be useful to progress onto an apprenticeship in the food industry through a variety of occupations within the sector, such as kitchen assistant, catering assistant, chef and sous chef.

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## Contact us

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