



NCFE Level 2 Certificate in Food and Cookery

This qualification is designed for learners with an interest in food and cookery. It will provide learners with experience of using different cooking techniques and methods to enable them to use these within further education or apprenticeships. It will give them a basic understanding of the skills required for a career in food.

This qualification aims to:

- focus on an applied study of the food and cookery occupational area.
- offer breadth and depth of study, incorporating a significant core of knowledge and theoretical content with broad-ranging applicability .
- provide opportunities to acquire a number of practical and technical skills.



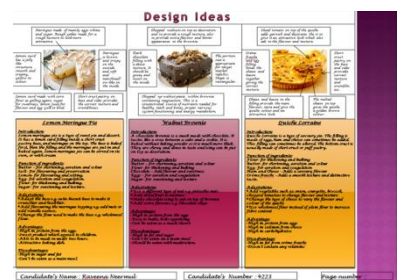
The objectives of this qualification are to help learners to:

- 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



Throughout the delivery of this qualification, the following core areas and transferable skills will be covered:

- planning
- research skills
- communication
- problem-solving skills
- health and safety



Course: **NCFE Level 2 Certificate in Food and Cookery**

Length of Course: **2 Years**

Number of Lessons per Week: **3**

25% of the qualification's content is externally assessed

Assessment requirements:

- Internally assessed and externally moderated portfolio of evidence
- Externally set and marked assignment

n.c.f.e.

- **There is NO formal written exam: Equivalent to 1 GCSE**

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