

Key Information

The NCFE Food & Cookery has been developed to give learners the opportunity to develop the skills, knowledge and understanding required to work in the Catering industry.

Units covered to include:

- Food safety in catering.
- Development of skills in food preparation, cooking and serving of a range of dishes.
- Consideration of time and effective recipe planning.
- Costing foods, dishes and budgeting.
- Assessing the nutritional value of dishes and meals.
- Planning for various occasions and requirements for special diets.
- Foods from around the world.

This course provides an innovative and imaginative qualification rewarding flair and imagination. One key element of the course is the requirement to cook on a weekly basis in order to develop skills, familiarity with recipes and to produce a variety of dishes within a given time limit.

Units and weightings:

This qualification consists of:

Unit 01 Preparing to cook Mandatory Internally assessed portfolio of evidence

Unit 02 Understanding food Mandatory Internally assessed portfolio of evidence

Unit 03 Exploring balanced diets Mandatory Externally set and marked assessment paper

Unit 04 Plan and produce dishes in response to a brief Mandatory Internally assessed

To achieve a L2, I must:

The assessment for the NCFE Level 2 Certificate in Food and Cookery consists of 2 types of assessment:

- Internal assessment – portfolio of evidence.
- This will be graded by centre staff and externally moderated by NCFE
- Produce high quality products using a variety of skills.
- Successfully produce a portfolio of evidence – this is generated appropriately for each unit.
- External assessment – external assessment paper.

This will be graded by NCFE. Learners must be successful in both types of assessment to achieve the qualification.

Learners must achieve a minimum of a Pass in all assessment criteria to achieve a unit, this applies to both internal and external assessments. Learners must achieve a minimum of a Pass in all units to meet the minimum requirements of the qualification. If a grade of 'Not Yet Achieved' is awarded for one or more units, a grade of 'Not Yet Achieved' will be awarded for the overall qualification.

KEY CONTACT:

Miss R Thompson:

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EXAM BOARD: NCFE

INTERVENTION:

Wednesday 3.10 – 4pm

Exam entry only up to Christmas/selected after Christmas

USEFUL WEBSITES:

NCFE Food & Cookery Revision Booklet

Additional Resources to assist with the delivery of this qualification:

<http://www.royalacademyofculinaryarts.org.uk>

<http://www.foodafactoflife.org.uk>

<http://www.childrensfoodtrust.org.uk>

<http://www.schoolfoodplan.com>

<http://www.nhs.uk/Change4Life/Pages/healthy-eating.aspx>

<http://www.cookingindex.com>

<http://www.eattheseasons.co.uk>

<http://www.food.gov.uk>

<http://www.healthystart.nhs.uk>

<http://meatandeducation.redmeatinfo.com>

<http://www.tasteofhome.com>

<http://www.soilassociation.org/>

<http://www.recipes.vegsoc.org>