

# NCFE Food & Cookery

**Level 1/2 Technical Award in Food and Cookery** will give pupils the fundamental skills and knowledge they'll need to prepare for a career in the hospitality and catering sector. This qualification covers key subject areas, from food health and safety and information on key food groups and key nutrients, to recipe development, amendment and evaluation.

NCFE Food & Cookery is designed in collaboration with employers to ensure they equip individuals with the skills the workforce needs. NCFE Food & Cookery will give pupils the fundamental skills and knowledge they'll need to prepare for a career in the hospitality and catering sector. The qualification covers key subject areas, from food health and safety and information on key food groups and key nutrients, to recipe development, amendment and evaluation.

## **How is this subject assessed?**

NCFE Food & Cookery are combined Level 1 and Level 2, to recognise the achievements of pupils of all abilities. They're graded from Level 1 Pass, Merit, Distinction, through to Level 2 Pass, Merit, Distinction, Distinction\*

## **There are 2 units to be assessed:**

Unit 1 is a controlled assessment unit including a practical element, this is worth 60% of the course.

Unit 2 is an examined unit worth 40%

## **How do I know what good revision looks like?**

All revision materials are on Google Classroom

There are revision guides and coursebooks available

Use the recommended websites

- <https://www.bbcgoodfood.com/>
- <https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-healthy-eating-and-nutrition>