



NCFE Level 1/2 Technical Award in Food and Cookery

Qualification Number: 603/7014/2

LEVEL	DURATION	GLH	STUDY MODE	AWARDING BODY
Level 1/2	6-9 Months	120 GLH	Online + NCFE assessment	NCFE

COURSE OVERVIEW

A recognised technical award that combines the theory of food, nutrition and cookery with practical cooking skills. You study food safety and provenance, nutrients and balanced diets, factors affecting food choice and the preparation, cooking and evaluation of dishes. It develops the knowledge and hands-on skills that underpin a career in food and hospitality.

QUALIFICATION UNITS

- Health and safety relating to food and the cooking environment
- Food legislation and food provenance
- Food groups, key nutrients and a balanced diet
- Factors affecting food choice
- Food preparation, cooking skills and techniques
- Recipe amendment, development and evaluation
- Menu and action planning for completed dishes

ENTRY REQUIREMENTS

- Aged 16 or over (also suitable for 14-16 learners)
- Access to a kitchen to practise the practical tasks
- Reasonable standard of English
- Internet access for online study

PROGRESSION

- Level 2 or Level 3 hospitality and catering qualifications
- Professional cookery training
- Kitchen, catering or food-service roles
- Further vocational study

ASSESSMENT & CERTIFICATION

Externally assessed by NCFE through a non-exam synoptic project (60%) and a written examination (40%). Graded at Level 1 (Pass, Merit, Distinction) and Level 2 (Pass, Merit, Distinction, Distinction*). UK Versity provides the full teaching and revision programme.

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