



NCFE Level 2 Certificate in Food and Cookery Skills

Qualification Number: 603/3911/1

LEVEL	DURATION	GLH	STUDY MODE	AWARDING BODY
Level 2	3-6 Months	120 GLH	Online / Distance	NCFE

COURSE OVERVIEW

Builds on Level 1 to develop stronger cooking skills and a better understanding of food, nutrition and balanced diets. You prepare and cook a wider range of dishes and plan and produce food in response to a brief, working to Level 2 standards. It is a solid stepping stone towards hospitality, catering and further study.

QUALIFICATION UNITS

- Preparing to cook
- Understanding food
- Exploring balanced diets
- Plan and produce dishes in response to a brief

ENTRY REQUIREMENTS

- Aged 16 or over
- Access to a kitchen to practise the practical tasks
- Reasonable standard of English
- Internet access for online study

PROGRESSION

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

ASSESSMENT & CERTIFICATION

Assessed by a portfolio of assignments and practical evidence, including photographs of the dishes you produce. Internally assessed and externally quality assured by NCFE. Graded Achieved / Not Yet Achieved, with a pass required across all learning outcomes.

Flexible Payment Plans

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