

# COURSE GUIDE - CATERING (FOOD & COOKERY)

## WHAT IS CATERING?

The qualification Food and Cookery aims to focus on the applied study of food and occupational area.

## WHAT WILL I STUDY?

This subject explores theoretical content with broad ranging application which aims to provide opportunities to acquire a number of practical and technical skills.

- Prepare and Cook using basic skills
- Understand Food and its function in the body and in recipes
- Understand balanced diets and modification of recipes for health
- Plan and produce dishes for a purpose

### Transferable skills:

Planning, Research Skills, Communication, Problem Solving skills, Health and Safety.

### Linked to National Skill Standards:

English, Maths, Information and Communication Technology skills

## HOW WILL I BE ASSESSED?

This subject has 1 externally set and marked written assessment paper towards the end of Year 11 and 3 internally assessed units produced and assessed in a portfolio of evidence.

- External written assessment paper: 2 hours (25% of marks)
- Internal written & practical Assessment: 3 units (75% of marks)

Externally moderated portfolio of evidence awarded Pass, Merit, Distinction.

The exam includes 5 tasks, extended writing questions.

## HOW CAN I PROGRESS?

To progress in this subject you need to be able to fulfil the requirements of the assessment criteria and comply with relevant literacy, numeracy and health and safety aspects of the qualification. Furthermore to demonstrate skills required to Prepare Cook and Serve, Describe, Analyse and Evaluate.

Qualified in the Level 2 Certificate you could progress onto Level 3 qualifications in Professional Cookery Studies and A levels. It will also be useful for furthering your education and employment in the following sectors: Catering, Hospitality, Food Technology.

## FURTHER INFORMATION

<https://www.ncfe.org.uk/qualification-search/ncfe-level-2-certificate-in-food-and-cookery-2019.aspx>

