

# Year 9 Subject Options

## Technology – Food & Cookery

**Qualification: NCFE LEVEL 1 CERTIFICATE IN FOOD AND COOKERY**

**Exam Board: NCFE**

**Level of Achievement: NCFE LEVEL 1**

### Subject Content & Key Points

This qualification is suitable for learners aged pre-16 and above. This qualification is designed for learners with an interest in food and cookery. It will provide learners with experience of using different cooking techniques and methods to enable them to use these within further education or apprenticeships. It will give them a basic understanding of the skills required for a career in food.

You will study four units:

1. Preparing to cook
2. Understanding food
3. Exploring balanced diets
4. Plan and produce dishes in response to a brief

### Assessment – How you will get your final grade

**The assessment for the NCFE Level 1 Certificate in Food & Cookery  
Consists of 2 types:**

- Internal assessment – portfolio of evidence. This will be graded by centre staff and externally moderated by NCFE.
- External assessment – written examination. This will be graded by NCFE.

Learners must be successful in both types of assessment to achieve the qualification.

### Subject Teachers:

- Miss D Cawley
- Mr J Swain

### Student Voice

For more information on this subject speak to ...



### Teacher Voice

For more information on this subject speak to...

*Mr Swain*



### Useful Links:

websites...

Exam boards...

<http://web.aqa.org.uk/>