

## HOSPITALITY, CATERING AND COOKING SKILLS

**Type of Qualification:** Hospitality and Catering NCFE Level 2

**How it is assessed:** Assignments and an exam covering practical skills and underpinning knowledge

### **Course Overview:**

- NCFE Level 2 food and cooking, is a course for those students who enjoy cooking, experimenting and learning more about the Hospitality and Catering industry.
- The course is mainly based on assignment tasks over the 2 years. It has an exam as part of a core unit. Students will carry out assignments based on practical skills and kitchen based practical assessments. There will be a requirement to complete tests based on core subject specific knowledge.
- The qualification is made up of practical units that will be specific to different food groups, for example, meat and poultry, baked goods, pasta or vegetables. It will also cover sections on healthy eating and special diets.
- The lesson will take place in the skills kitchen where students will have access to an industrial catering kitchen
- Students will be required to purchase chef whites, shoes and cap. These will be available to purchase through the school.

### **Beyond Year 11:**

A NCFE Level 2 in Food and Cooking can lead onto further professional qualifications at Post 16, including a Diploma in Professional Cookery, the Diploma in Professional Food & Beverage Service and an Award in Healthier Food and Special Diets. It would also provide a good starting knowledge for employment in the Hospitality and Catering industry and for apprenticeship schemes.

