

NCFE Level 1/2 Technical Award in Food and Cookery - Curriculum Information Page

Curriculum Overview

- Please click [here](#) to view the curriculum overview for Year 10/11
- If your child is absent from a lesson they can consult the overview to identify what learning was missed.
- Your child can then access the missed lesson via their Google Classroom

Google Classroom

- Your Child has been added to a Google Classroom for each of their classes.
- These can be accessed using their School Email Address
- Parents have also been invited to join their child's Google Classroom, allowing them to read notices and guide their child to use the resources provided.
- If you, or your child cannot access the Google Classroom please email ITSupport@Crestwood.hants.sch.uk

Knowledge Organisers

- Knowledge Organisers have been created for each topic/unit that your child will study. They are designed to support your child's learning and to assist in their revision for assessments and exams.
- Knowledge Organisers can be viewed via your child's Google Classroom

Homework

Homework tasks will be set in line with NCFE guidance and will be retrieval practice from lessons. Homework may be peer marked in lessons as part of class discussion or by the teacher.

Assessment

Explain here what assessments will take place

- *Externally-set: non-exam assessment (NEA) 60% and an examined assessment 40% (Externally Assessed*
- *1 hour 30 minute paper)*

Exams and Controlled Assessment

List here the dates of the formal exams and/ or Controlled Assessment

- *NEA will be set in Year 11 2025/6*
- *Exam will be in June 2026*

Subject Specific Messages

The objectives of this qualification are to: • provide an understanding of health and safety relating to food, nutrition and the cooking environment • provide an understanding of legislation in the food industry • identify and understand food provenance • provide an understanding of the main food groups, key nutrients and what is required as part of a balanced diet • identify factors that can affect food choice • explore recipe development and how recipes can be adapted • understand how to cater for people with specific dietary requirements • demonstrate menu and action planning • be able to evaluate and consider how to improve completed dishes • demonstrate the application of practical skills and techniques through all aspects of the qualification content areas

Contact

If you have any questions regarding this subject please contact;

sarah.fletcher@crestwood.hants.sch.uk

- Email address of AL/AAL mark.campbell@crestwood.hants.sch.uk