Level 1

Food Preparation And Cooking

City & Guilds NVQ Certificate



Duration	Location	Starting	Age	Careers
1 year	Rush Green Campus	Sept 2027	16-18	Hospitality

Course fees per year

AGE 16-18

FREE

Contact us to discuss what Financial support is available.

Overview

Earn a nationally recognised award in professional cooking techniques!

What you'll learn

You'll learn to cook a range of foods using a variety of methods.

Course units are:

- Maintain a safe, hygenic & secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing & cooking food
- Prepare & cook vegetables
- Prepare & cook fish
- Prepare & cook meat & poultry
- Prepare & cook pasta
- Prepare & cook rice

Assessments / Exams

You'll be assessed on an ongoing basis and will update your work portfolio to show your skill development.

The final grade is simply a pass or a fail.

Entry requirements

You will need to have GCSE Maths, English Language and two additional subjects at grade 2 (E) or above.

As part of the application process you will also be asked to explain why you want to study this course, so that we can ensure any course offer made aligns to your career goals.

What this course leads to

On successful completion of this course you can move up to the Level 2 Diploma in Professional Cookery, choosing to specialise in Patisserie if you wish.

Visit this course on our website: *https://barkingdagenhamcollege.ac.uk/find/courses/0000007784*

For further information please contact the college: *https://barkingdagenhamcollege.ac.uk/contact*