



# Entry Level Certificate Food Studies

## Qualification

**City & Guilds in Food Studies (Entry Level 2)**

## Objectives

This qualification is designed to help you improve your ability to prepare and cook food for yourself whilst also developing skills transferable to the catering industry. This course will ensure that you are able to prepare, cook and present a meal for a special event or occasion which will show that you have learnt the appropriate skills and knowledge to undertake this task.

## Overview

During this course you will undertake a number of assessment practical tasks. You will also have the opportunity to undertake trips to local food outlets as part of your research. Some students if they reach the required standard may have the opportunity to undertake a further qualification leading to a Basic Food handler's certificate.

## Skills

This course will help you increase your skills in cooking and develop knowledge of the catering industry.

## Course Content

In order to achieve the City & Guilds Entry Level Certificate in Food Studies you will need to pass a total of six units. The course will cover the following topic:

Health, safety and hygiene.

Demonstrate the use of basic kitchen equipment.

Demonstrate an awareness of balanced diets.

Adopt a practical approach to shopping and food storage.

Demonstrate practical skills related to the preparation and cooking of food.

Prepare cook and present meals or snacks for a variety of occasions.

## Assessment

This is non-examination course. Your assessments are based purely on coursework completed in school. You will do this by showing your teacher that you can perform practical tasks. You will do this on three occasions throughout the course. The three assessments cover all the units. Your teacher/assessor will also ask you questions or use pictures to check that you know what you are doing. The practical and theory assessments are set by City & Guilds.