



Level 1/2 Technical Award in

Food and Cookery

Our V Certs are designed in collaboration with employers to ensure they equip individuals with the skills the workforce needs.

They empower pupils with industry-relevant skills and knowledge appropriate to a range of growing sectors.

V Certs are combined Level 1 and Level 2, to recognise the achievements of pupils of all abilities. They're graded from Level 1 Pass, Merit, Distinction, through to Level 2 Pass, Merit, Distinction, Distinction*, which is the equivalent to GCSE grades 8.5-1.

Food and Cookery

Studying our V Cert in Food and Cookery will give pupils the fundamental skills and knowledge they'll need to prepare for a career in the hospitality and catering sector. This qualification covers key subject areas, from food health and safety and information on key food groups and key nutrients, to recipe development, amendment and evaluation.

What's next?

Further study: a T Level in catering, Level 3 Applied Certificate/Diploma in Food Science and Nutrition, or an Advanced Technical Diploma in Professional Cookery.

Apprenticeship: as a production chef, commis chef or chef de partie.