



Course Information – September 2011

Course Title BTEC Extended Certificate in Food

Level Level 2

Awarding Body Edexcel

What is the content of the course?

A series of short projects (units) build towards the gaining of credits. The number of credits gained determines the awarding of Pass, Merit or Distinction. The qualification is the equivalent of TWO GCSE's.

How is the course assessed?

| | % | Details: |
|-----------------------|----------------------|----------------------------------|
| End of course exams | <input type="text"/> | <input type="text"/> |
| Modular exams | <input type="text"/> | <input type="text"/> |
| Controlled Assessment | <input type="text"/> | <input type="text"/> |
| Portfolio | 100% | There is no exam content. |

How is this course delivered?

A range of practical, hands-on cookery skills are developed through preparing, cooking and finishing a variety of dishes, alongside an understanding of the catering and hospitality business. Contemporary world food and special diets are investigated as well as planning and running corporate events.

What are the entry requirements?

Whilst there are no restrictions, achievement below Level 5 in English and D&T at KS3 would be a disadvantage.

What skills are useful for success on this course?

An interest in the cookery or business side of catering would be an advantage. High levels of organisation will be required and a willingness to provide some ingredients.

What opportunities will success on this course give me?

This qualification gives learners a vocational taster of the catering and hospitality business. It provides a good foundation for progression to further study or learners completing the qualification may seek employment in a wide range of businesses within the hospitality industry.