

Pearson BTEC Level 1 Certificate in Introduction to Culinary Skills (QCF)
Qualification Number: 601/6947/3

What is the purpose of this qualification?

The **Pearson BTEC Level 1 Certificate in Introduction to Culinary Skills (QCF)** is a recognised qualification for those wishing to work or starting work in the hospitality sector, and is designed to provide learners with a range of underpinning occupational knowledge and practical application that is required by employers to start work within a Trainee/Junior Chef role in establishments where only some disciplines are required or for learners that wish to work in a set station of the kitchen.

Achievement of this qualification prepares the individual to enter the Hospitality sector in the potential job roles listed below at this level, from where they can take further qualifications to confirm occupational competence such as the Pearson Edexcel Level 2 NVQ Diploma in Food Production and Cooking (QCF) or the Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF). Alternatively they can progress towards the Intermediate Apprenticeships in Food Production and Cooking or Professional Cookery.

This qualification is related to the National Occupational Standards for the Hospitality Sector as defined by People 1st, the Sector Skills Council.

What does this qualification cover?

The qualification comprises of 30 credits and 160-260 Guided Learning Hours.

Learners will complete 3 mandatory units (10 credits) in the following subjects:

- Basic Food Preparation and Cooking
- Introduction to kitchen equipment
- Health and safety awareness for catering and hospitality

Learners will then need to complete 20 further credits from a minimum of three units from the selection below:

- Introduction to Employability in the Catering and Hospitality Industry
- Prepare and cook food by deep frying and shallow frying
- Prepare and cook food by boiling, poaching and steaming
- Prepare and cook food by baking, roasting and grilling
- Prepare and cook food by stewing and braising
- Introduction to Healthier Foods and Special Diets
- Regeneration of pre-prepared food
- Cold food preparation
- Food safety in catering
- Prepare vegetables

How is this qualification assessed?

This qualification is assessed through internal assessment (centre devised assessments including written assignments, practical tasks and observations, portfolio of evidence etc).

Who could take this qualification?

This qualification is for all learners aged 14 and over who are capable of reaching the required standards. There are no specific prior qualifications, knowledge or experience needed before starting the qualification.

Learners are likely to be those recently employed in the industry or seeking work within the hospitality sector in an entry level food preparation and cooking role, or those looking to progress into the Food

Production and Cooking or Professional Cookery apprenticeship programme but need some additional learning first.

This qualification is particularly suitable for learners that wish to develop both practical and knowledge based skills and understanding directly related to working in Food Production/Professional Cookery but cannot undertake the Level 2 NVQ Diploma or Apprenticeship in those areas as they may not yet be able to reach the Level 2 requirements but still want to work in the industry. Alternatively they may not be employed on a full time basis or minimum of a 1 year contract or cannot undertake assessment in the workplace (as is required from the NVQ and Apprenticeship).

Learners should take this qualification over the 61 credit Level 1 Diploma in Introduction to Professional Cookery if they are looking to cover the basics of Food preparation and cooking but do not want to go into depth covering every discipline. Learners may be preparing to work in a specific section of a kitchen or working or aspiring to work in a business that does not offer the opportunity to cover all units and therefore having the flexibility of which optional units to choose will be advantageous.

What are the potential job roles for those working towards this qualification?

- Trainee Chef in a specific section of a kitchen.
- Assistant Cook/Food Preparation Assistant.

What could this qualification lead to?

Learners who have achieved this qualification could progress to full time employment working in a professional kitchen within a restaurant, hotel, pub or within conference and banqueting events companies using the skills and knowledge they have acquired.

They could also progress on to related qualifications, for example:

- Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (QCF) - 600/0837/4
- Pearson Edexcel Level 2 NVQ Diploma in Food Production and Cooking (QCF)- 500/9790/8
- Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery - Food Preparation and Cooking) (QCF) – 600/0878/7
- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) (QCF) – 500/9953/X
- Pearson BTEC Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery) (QCF) – 600/0833/7
- Pearson Edexcel Level 2 NVQ Diploma in Professional Cookery (QCF) – 500/9916/4

Who supports this qualification?

This qualification is highly valued by The Craft Guild of Chefs: <http://craftguildofchefs.org/>

The letter of recognition can be found under the 'Course Materials' section here:

<https://qualifications.pearson.com/en/qualifications/btec-specialist-and-professional-qualifications/hospitality-travel-tourism-and-events/btec-specialist-introduction-to-culinary-skills-11.html>