



Purpose Statement

BIIAB Level 1 NVQ Certificate in Food Preparation and Cooking – 601/6398/7

Overview

This qualification has been designed to allow learners to obtain and then demonstrate the knowledge surrounding working in the hospitality sector, at Level 1.

The BIIAB Level 1 NVQ Certificate in Food Preparation and Cooking has been designed to allow learners to develop the skills for working in the Hospitality and Catering industry, for example as a Kitchen Assistant.

This qualification confirms the learner's competence.

Due to constant Regulatory, policy and funding changes users are advised to check this qualification has been placed in the relevant Apprenticeship Framework and / or is funded for use with individual learners before making registrations. If you are unsure about the qualification's status, please contact BIIAB Qualifications Limited.

Who is this qualification for?

This qualification is appropriate for use in the following age ranges:

- > Pre-16
- > 16-18
- > 19+

Skills and Education Group Awards expects approved centres to recruit with integrity on the basis of a learner's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

What does the qualification cover?

To achieve the BIIAB Level 1 NVQ Certificate in Food Preparation and Cooking, learners must gain a total of 18 credits. This must consist of:

- > Mandatory Group A minimum credits: 10
- > Optional Group B minimum credits: 8

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This qualification has been developed based on industry feedback as to the fundamental knowledge required to work in the sector at this level.

Listed below are the qualification units.

Mandatory Units

- > Maintenance of a safe, hygienic and secure working environment
- > Working effectively as part of a hospitality team
- > Maintain food safety when storing, preparing and cooking food

Optional Units

- > Prepare vegetables
- > Cook vegetables
- > Prepare and cook fish
- > Prepare and cook meat and poultry
- > Package food for delivery
- > Maintain Customer Care
- > Prepare and finish simple salad and fruit dishes
- > Prepare and clear areas for counter and takeaway service
- > Prepare hot and cold sandwiches
- > Prepare and cook pasta
- > Provide a counter and takeaway service
- > Prepare and cook rice
- > Prepare and cook eggs
- > Prepare and cook pulses
- > Prepare and cook vegetable protein
- > Cook and finish simple bread and dough products
- > Prepare and cook grain

Assessment

This qualification is internally assessed and requires internal and external moderation. Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.



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What could this qualification lead to?

This qualification shows the learner has gained Level 1 skills in food preparation and cooking. It may help the learner to get a job, to improve performance at work or get promoted into higher job roles such as Commis chef.

- > BIIAB Level 2 Certificate in Hospitality and Catering Principles (Professional Cookery – Food Preparation and Cooking) 601/5684/3 (This qualification focusses on the knowledge required)
- > BIIAB Level 2 NVQ Diploma in Professional Cookery (Preparation and Cooking) 601/5692/2 (This qualification focusses on the skills required)

Centres should be aware that Reasonable Adjustments, which may be permitted for assessment, may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.

Further Information

Further information on the qualification can be found on the Skills and Education Group Awards website.