



City & Guilds



Pre-entry Advice & Guidance Level 1 NVQ
Certificate in Food Preparation &
Cooking



SKILLS
for life & work

springvale
employment & learning

About this Pre-entry Advice and Guidance.

This guidance will provide you with:

1. What is a Vocational Qualification?
2. Course information – including what you will learn and how you will be assessed
3. Course entry requirements
4. Progression pathways – future learning and/or employment
5. Your next steps

This guidance should help you decide if this is the right course for you.

Skills for Life & Work Programme

Who can apply?

The Skills for Life & Work programme is designed for young people aged 16 - 17, with extended age eligibility for young people with a disability up to age 22 and up to age 24 for those from an in-care background. The programme lasts up to 104 weeks (or 156 weeks if you a disability).

Entry Requirements

You do not need any formal qualifications to enter the programme.

Qualifications

The programme is targeted at entry level and level 1. You will complete a vocational qualification, a personal & social development qualification, employability skills and essential skills in literacy, numeracy and ICT or a Digital skills qualification.

Duration

Your programme will run over 5 days – Monday - Friday. You will spend 2 or 3 days per week in Springvale and 2 or 3 days on placement with an employer. This normally takes 2/3 years to complete.

Earn while you learn

You will earn £40 per week which doesn't affect any family benefits. Travel expenses are also covered. You will also earn between £360 - £520 in cash bonuses as you progress through the programme. No course Fees and no Student debt.

What is my Qualification?

Level 1 is equivalent to GCSE grades D-G.
Level 2 is equivalent to GCSE grades A*-C.

Course Title

Level 1 NVQ Certificate in food preparation and cooking

Content

- Maintain a safe, hygienic and secure working environment
- Work effectively as part of a hospitality team
- Maintain food safety when storing, preparing and cooking food
- Prepare & cook vegetables
- Prepare and cook meat and poultry
- Prepare and finish simple salad and fruit dishes
- Prepare hot and cold sandwiches
- Prepare and cook pasta

Pathway to Level 2 Taster units:

- Maintain, handle and clean knives
- Prepare vegetables for basic dishes
- Cook and finish basic vegetable dishes

How is the course assessed?

This course is assessed by a mixture of practical competence and completion of practical workshop portfolio and online exams.

Progression

Progression from Level 1 is through to Level 2 and then to App NI. A Level 2 is equivalent to GCSE grades A*-C.

Career Opportunities

As a Chef, Commis Chef or a Kitchen Porter. Salary Starting at £19,759 for a Kitchen Porter, from £24,114 for a Commis Chef or a Chef £24,656 annually.

Additional Info

Additional Support

Additional support is available for you in class and for exams if you have a confirmed disability, learning difficulty or long-term medical condition. You just need to fill out a form and you will be referred to Ability Action for support.

Essential Skills

OCN qualifications available in: Literacy and Numeracy at Entry Level, Level 1 and Level 2 and in ICT from Level 1 to Level 2.

Compulsory component of your course if you do not have a GCSE Grade C in English and Maths.

Essential Skills Level 2 is comparable to GCSE Grade C.

What do students say about the course?

"I have enjoyed my time here so far and have a good placement at Crumlin Community Hub. My brother, Niall, also spent time here and earned a Level 2 joinery qualification in the process & now has a good job. I have achieved my Level 1 English, ICT and I'm currently working towards my Level 2 in Maths, English and Catering. I have found my vocational tutor & the Essential Skills tutors very welcoming & interested in helping me learn and improve my skills in all the areas I am working in. It is a small organisation, but it has motivated me in a way that I didn't think possible".

Sean O'Neill, Catering Student

What do employers say about the course?

"I have built up a good relationship with Cormac the Catering Tutor at Springvale over the past 2 years. We currently have 2 trainees on placement who we have now been offered full time employment in one of our coffee shops and one in our corporate catering. I am looking forward to the new year of students joining us in September".

Colm O'Hare, Greenhouse Catering Group

What Happens next?

Enrol for your course online at www.springvalelearning.com

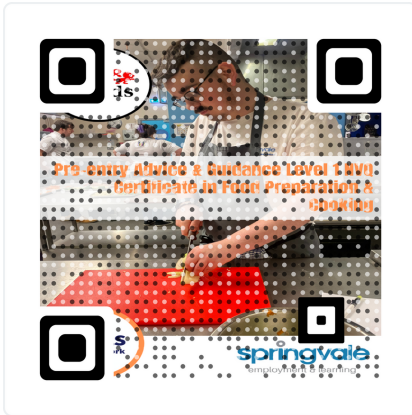
We will contact you by mobile telephone to confirm your details and arrange a tour of our facilities.

You will then attend a tour of our facilities and an informal interview with the tutor to assess your suitability to the course.

We will then send you out an offer letter.

Then simply contact us to confirm that you are accepting your place on our course.





**Enrol
today**

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