NCFE

Level 2 Certificate in Creative Craft
COOKERY
601/3232/2/COO

INFORMATION PACK

T TECHNOLOGY TRIUMPHS

Making creative qualifications accessible to all

Welcome!

If you are considering or have enrolled onto the Technology Triumphs Distance Learning Course for the NCFE Level 2 Certificate in Creative Crafts (Cookery) this information pack will hopefully give you a strong insight into how this course will work for you/your learner. These qualifications are designed for learners aged pre-16 and above, who wish to develop skills and knowledge in Creative Craft, Cookery.

Please note, this is not a GCSE but is a GCSE Level course. The standard route is designed to span 2 years, although we have created a fast track route. As a guide, you should aim to dedicate approximately 4 hours per week term time to complete the course within 2 years. If you are following the FAST TRACK option of completing within 1 year, the recommended amount of time to dedicate to the course would be 8 hours each week. Remember- there is no obligation to complete the course within a set amount of time and we offer complete flexibility around this. You can even take longer to complete, with there being no additional charge.

The Level 2 Certificate

A Level 2 qualification aims to extend and further develop learners' skills and to extend learners' knowledge and understanding of the creative process. This is widely regarded as level to a grade A-C/ 4-9 at a GCSE standard, with other examples being a BTEC Level 2 qualification. We would recommend that you dedicate approximately 3-4 hours on the completion of each session, although you can of course dedicate more time than this.

Please also note, that whether this course is recognised as a GCSE equivalent by colleges and further education establishments, can vary according to location, college and even between courses at the same college. If reliant on this qualification for entry onto another course, it is recommended that you establish with the college whether or not this will aid admission.

As this is a distance learning course, how you manage your time is up to you. As the facilitators of the course, we can provide you with the tools and support you need to achieve your qualification - but otherwise these courses are designed to be learner led and completed independently or with the aid of a faciliator at home.

As well as having an assigned course assessor Pip, the Founder of Technology Triumphs, is contactable to provide technical support or advice when needed via the messaging service on the learning portal or via email at: **technologytriumphs@outlook.com**

An Introduction To Our Creative Craft Cookery Course

This course, if completed successfully, will allow the learner to qualify with the NCFE Level 2 Certificate in Creative Craft Cookery. The awarding body for this qualification is NCFE, who have approved Technology Triumphs as a training provider for this qualification.

All of our courses follow a similar structure, but compared to Level 1 Awards, Level 2 learners will be expected to show higher level skills and processes, as well as a greater developed portfolio to express their creative journey. This course has been written over 11 fillable pdf Workbooks. Through the duration of the course, the learner will have access to a Skills Portfolio platform with their own unique log in. This platform allows the learner and assessor to share evidence of work, feedback and to communicate through a messaging service.

The initial workbooks are made up of individual 'mini projects'. These are designed to explore a range of ingredients, tools and processes, while building necessary skills for the rest of the course. Guidance and links to tutorials will be provided to guide the learner through developing their practical skills and portfolios.

In the second half of the course, learners will work to complete the Business Enterprise unit and for the final workbooks will be creating a 'Final Report', evidencing all of their work. The Final Report is a sustained project working towards planning and making an entire 3 course meal based on cultural cuisine. Learners can use any format of their choice to present their ideas and the most common programmes used are Microsoft Word or Powerpoint.

Aside from the workbooks, feedback and online support, the parent or guardian of the learners will act as the 'tutor' in all other aspects of session delivery – i.e, providing guidance and support when completing research tasks, as well as supervision when completing practical tasks.
Photographic evidence of the completed practical work will need to be submitted as additional evidence which can be uploaded as a Photo Gallery directly to the Skills Portfolio platform.

Photographs will need to include images of the learner demonstrating a range of processes.

Video logs will also need to be submitted occasionally. This is our way of being able to evidence to the awarding body, NCFE - that the submitted work is being completed by the named learner. Again, these can be uploaded directly to the learners online portfolio. Guidance on how to complete video logs will be provided.

For learners who might find this aspect of the course a little challenging, we have created a 'Trouble Shoot' document which can be found towards the end of this booklet.

Deadlines

Technically, due to the flexibility of the course design, there is no official termly deadline dates beyond that of the end of the course (and even here there is flexibility). We understand however, that some families would prefer to have a structure and can therefore provide suggested dates to work towards for each workbook on request.

Assessment

These courses are assessed as a pass or fail rather than a graded qualification. However, feedback given after the workbook submission will include a RAG tracker (Red, Amber, Green) to indicate how the student is progressing through the learning objectives. More detailed written feedback will also be provided.

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Level 2 Certificate in Creative Craft Textiles

Assessor Feedback for Minor Project 2

Name: _____   Date: _____

	Completed	Partial	Not Attempted
Moodboard	🟩	🟧	🟥
Themeboard	🟩	🟧	🟥
Product Anlaysis	🟩	🟧	🟥
Artist Research	🟩	🟧	🟥
Survey	🟩	🟧	🟥
Observatinal Studies	🟩	🟧	🟥
Materials	🟩	🟧	🟥
Tools & Equipment	🟩	🟧	🟥
Processes	🟩	🟧	🟥
Testing	🟩	🟧	🟥

Targets:

Tick when complete:

Date: _____

What Went Well:

Even Better If:

As well as highlighting areas of strength, written comments will be provided to enable your child to develop and make improvements. Any work that needs to be revisited or developed in order to pass an assessment criteria, will be written within the Target box as a 'to do' list.

Progression through the course will be evident through an 'overview' section on the learning portal, which will show the learners progression through the course in whole.

Support

The courses have been designed to allow distance learning through pre-filmed tutorials with a 'light touch' input from an assessor. This is to ensure affordability for more families and to allow learners to develop their skills at their own pace. The tutorials and workbooks will walk the learner through many of the processes and guide them with developing their skills and knowledge in able to complete the set work. Links to these videos are provided on each workbook and these have been created specifically for the courses. There may be some tasks that require the learner to complete independent research (an especially important skill for any learner developing their creative portfolio).

Dedicated facebook pages have been set up for each of our courses as a support group for participants. This is a platform whereby anyone registered with the course (or their parents) can join and share ideas or ask for further guidance. It is also be a great place to celebrate the work and request feedback from peers about their products.
These pages are monitored and have been very positively received by learners and their families and positive spaces on social media. However, as we are unable to monitor the groups on a 24/7 basis, parental discretion would be advised if allowing young learners to join the groups.

Level 2 Cookery
https://www.facebook.com/groups/2402247373379554

Technology Triumphs runs half termly awards, with certificates and prizes allocated to a number of learners. These learners are announced in half termly live events on Facebook by Pip. Only students enrolled onto the course at the time of the competition are eligible to participate but you do not need to be active on Facebook to be eligible for a prize. We also welcome nominations direct from parents and faciliators which can be sent in via email.

Technology Triumphs also has a Pinterest page which acts as a further research tool for each individual course it runs:

https://www.pinterest.co.uk/technologytriumphs/

The Technology Triumphs ethos is to make creative qualifications accessible to all. If your child has specific needs that you think might prevent them from accessing any of the course or meeting the requirements, please get in touch to discuss this with us as we are focussed on providing the best learning experience for all children.

Pip is contactable via the following email:
technologytriumphs@outlook.com.

Bookings

We open enrolment for all of our courses 3 times a year. The enrolment windows are for a September, January and April start. It isn't possible to retrospectively book onto a cohort but you are able to book onto the next enrolment point once the previous booking window has closed.

We use an online platform that is GDPR compliant for all of our courses and all current classes taking bookings can be found via the following link:

ClassForKids **https://technology-triumphs.class4kids.co.uk/**

When you make your booking you will be prompted to 'subscribe'.
Please note that your booking is secure once you have subscribed to ensure payments are set up in advance of the course starting.

Payments

Total cost of our Level 2 courses, including registration and certification, is £600. In order to make the courses as affordable as possible for home educating families, we operate a monthly payment plan for the course itself. This does not effect the total price you pay.
Level 2 Qualifications : 24 monthly payments of £25

If you are opting for the FAST TRACK option through the course the payment plan is:
Level 2 Qualifications : 12 monthly payments of £50

As you will have subscribed to the course, payments will automatically be taken on the 1st of each month.
Your first payment will be taken on the 1st day of the month **before** you are beginning the course (if you have subscribed in advance of this you will receive a notification that the payments have been 'paused'. You don't need to action anything as we are able to 'unpause' at the relevant time). This payment option is available at our 3 enrolment points through the year for a September, January or April start.

After successful payment of the frst months subscription, you will be sent an Induction pack which will be sent in advance of the course starting.

You are under no obligation to complete the payments in full and the subscription can be cancelled at any point with 3 working days notice in advance of the next payment. We will hold details and work on account for a period of 12 months should you decide to re-register the learner at one of the next 3 enrolment points, and payments will simply pick up from where you left off.
Enrolment is available all year around for anyone wishing to pay for the course in full. Please use our 'Immediate Enrolment' option on our booking page for this option.
We cannot offer refunds on retrospective months.

FAQ

I'm vegan - can recipes be adapted?
Yes! Recipes can be adapted or changed completely to suit dietary and budget needs. So long as the learner is demonstrating a range of skills over the duration of the course, the specifics on what they cook are completely flexible.

The booking system states lessons are on a Monday - we thought the lessons were all pre-filmed.
Lessons are all pre filmed and there is no set requirement to complete the work on any particular day or time. The booking system automatically generates a 'time' for lessons but this can be completely disregarded.

What if my circumstances change and we no longer want to continue with the course?
That is absolutely fine. We have designed the course with flexibility in mind and it can be cancelled at any point with no obligation for future payments. We also hold work on account for a period of 12 months should the learner which to re register at one of our enrolment points and pick up from where they left off with payments.

Is there a sibling discount?
Unfortunately not - Technology Triumphs has been entirely self funded from the start and receives no government funding. The course fees cover the cost of registration and certification with the awarding body, as well as the assessor time needed to assess and feedback for each individual learner. Costs have been kept as low as possible to ensure as many families as possible are able to afford the provisions.

We want to complete in a year - is this possible?
Yes! We have a FAST TRACK option for Level 1 and 2 Cookery and Level 1 Cake Decorating. The learner needs to simply complete more work each week in order to complete within one year. The total cost remains the same, but monthly payments double to £40/£50.

What if my child needs more time?
This is also absolutely fine - with no end point exams we can offer flexibility up to 12 months beyond the scheduled course finish date.

We don't use social media - is this a problem?
This is absolutely fine - there is no obligation to join the Facebook groups, this is an additional support measure and is not required to access and complete the course.

The course doesn't work for us - can I get a refund?
Whilst the subscription can be cancelled at any point - we cannot offer refunds on retrospective months due to the costs associated in managing the learner on the course

I've finished earlier/later - do I pay less/more?
Total cost of the course remains the same no matter how long you take to complete - there is no penalisation for taking longer than your subscription plan to complete.

Course Structure

Workbook 1-4

Practical
Scones, Pizza, Sausage Rolls, Cornish Pasties, Bread, Chocolate work, Victoria Sponge, Cupcakes, Biscuits, Cookies, Crumble, Fruit pie, Spaghetti Bolognese, Chilli Con Carne, Curry, Tapas, plus 8 developed recipes

Theory
Equipment, health and personal hygiene, safety, wquipment, cooking techniques, presentation, nutrition, healthy eating, special dietary needs, planning a menu

Workbook 5-7

Practical
Burgers, Fishfingers, Pie, Soup, Risotto, Paella, Kebabs, Ravioli, Scotch eggs, Pastry turnover, Thai Green curry plus 6 developed recipes.

Theory
Employment opportunities, enterprising characteristics, action planning, enterprise opportunities, market research, stakeholders, financial tools, enterprising individuals, marketing.

Workbook 8-9

Practical
Fish cakes, Quiche, Spring rolls, Momo dumplings, Frittata, Fajitas, Chow mein, Sushi, Pretzels, Cheesecake, Swiss roll, Danish pastry

Theory
Exploring the design brief.
Research tasks looking at:
Italy, France, India, Scotland, Thailand, Caribbean, Japan
Own choice of food culture

Workbook 10

Practical
Own choice of starter, main and dessert plus developments of each in the preparation for final cook

Theory
Evaluative tasks and Timeplans

Workbook 11

Practical
Final cook - 3 course meal
Theory
Testing and Evaluation

Level 2 Certificate in Creative Craft Cookery

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Learning Outcomes and Assessment Criteria

1 Be able to use materials, tools and equipment to develop craft techniques
The learner can:
1.1 Assess the properties of available materials for craft item(s) including the visual and tactile qualities
1.2 Select materials, tools, equipment and techniques to support craft ideas and give reasons for choices
1.3 Use appropriate tools and equipment for selected techniques
1.4 Develop craft techniques, making effective use of materials, tools and equipment
1.5 Maintain a safe working environment by ensuring safe use of materials, tools and equipment

1 Understand the market within a chosen craft area
The learner can:
1.1 Explore enterprises within a chosen craft area
1.2 Explain what makes them successful
1.3 Describe the market(s) for chosen craft area
1.4 Identify opportunities in chosen market(s)
1.5 Explain the importance of listening to stakeholders when developing ideas
1.6 Explain the importance of balancing risk against the potential reward of creative ideas
1.7 Identify appropriate financial tools to support creative enterprising ideas
1.8 Identify ways to market a creative product

2 Understand employment opportunities within a chosen craft area
The learner can:
2.1 Explore employment opportunities within a chosen craft area
2.2 Describe the characteristics of an enterprising individual in a chosen craft area
2.3 Identify own strengths and areas for development within a chosen craft area
2.4 Produce an action plan for personal development/career aspirations

1 Be able to develop craft ideas
The learner can:
1.1 Use a range of different sources to develop craft ideas
1.2 Develop visual language to communicate craft ideas
1.3 Use feedback and evaluation of own work to develop craft ideas
1.4 Adapt craft ideas in response to feedback and evaluation of own work
1.5 Select preferred craft idea giving reasons for
1.6 Maintain a safe working environment

1 Be able to create and present final craft item
The learner can:
1.1 Use chosen idea to create a production plan
1.2 Use selected tools, materials, equipment and techniques to produce final craft work
1.3 Display craft work in an appropriate way/setting
1.4 Maintain a safe working environment

2 Know how to evaluate the creative and craft making processes
The learner can:
2.1 Evaluate the creative process
2.2 Review final craft item to identify opportunities for improvement or further development

The full NCFE course specification is available upon request