



**Level 1 Award in Creative Craft
COOKERY**
601/3360/0/COO



INFORMATION PACK



**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 1 Award in Creative Craft (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 option. As a guide, you should aim to dedicate approximately 1.5-2 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 3-4 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 1 Award

A Level 1 qualification gives you the basic knowledge and skills, with the ability to apply learning with guidance. Other examples of Level 1 qualifications are GCSE's at D-G or 3-1 grade, NVQ's, Key Skills Level 1 and the Bronze Art Award.

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 preferred college whether or not this will aid admission, before committing to the course.

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 facilitator at home.

As well as having an assigned course assessor Pip, a qualified teacher and 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 1 Award Creative Craft (Cookery). The awarding body for this qualification is NCFE, who have approved Technology Triumphs as a training provider for this qualification.

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 with a qualified teacher (with enhanced DBS check) 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. The learners will then move onto a Major Project to consider their own brief working towards a final make.

The brief asks the learners to complete research and plan, design, make and evaluate an entire Afternoon Tea within a theme of their choice.

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.

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.

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

In order for us to be able to deliver and assess these provisions remotely, video logs will also need to be submitted occasionally. 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 and available to chat through any concerns you or your learner might have on this process.

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 (Mixed Media)

Assessor Feedback

Name Date

	Completed	Partial	Not Attempted
Moodboard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Themeboard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Product Analysis	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Artist Research	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Survey	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Observational Studies	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Materials	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Tools & Equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Processes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Testing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 a 'Whole course Tracker' on the learning portal, which will clearly indicate how much of the course is finished and how much is left to complete.

Support

The courses have been designed to allow distance learning through pre-filmed tutorials with a 'light touch' input from an assigned 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 as 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 1 Cookery

<https://www.facebook.com/groups/2304094226564317>



Technology Triumphs runs termly awards, with certificates and prizes allocated to a number of learners. These learners are announced in termly live events on Facebook by Pip. Only learners 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 for our Level 1 courses, including registration and certification is £480.

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 1 Qualifications : 24 monthly payments of £20

If you are opting for the FAST TRACK option through the course the payment plan is:

Level 1 Qualifications : 12 monthly payments of £40

When subscribing 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 your first payment has been processed you will be sent an Induction pack in the post, which will be sent in advance of the course starting.

You are under no obligation to complete the payment plan in full and the plan 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 wish 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 tutor 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. 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.

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 payment plan 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 payment plan to complete.

Course Content

Work Book 1

Sweet Treats- Flapjacks, Brownies and Cupcakes
Personal Hygiene, Knife and Oven Safety

Work Book 2

Savoury Treats - Mini Quiche, Cheese & onion rolls, Mini toad in the hole
Bacteria and safe storage of food

Work Book 3

Main Meal - Sweet and Sour, Pesto Pasta, Bangers and Mash
Oven types, hand utensils and electrical equipment

Work Book 4

Wasteless - Spaghetti Bolognese, Roast Dinner, Own choice
Nutrition, Seasonal Vegetables, Costing

Work Book 5

Special Dietary needs - Lactose free, Wheat free,
Vegetarian

Workbook 6-10 Major Project

Throughout these terms, students will work through the design cycle to design, plan and make an entire Afternoon Tea.

This will require the students to complete independent research tasks as well as regular cooking trials based on their own sourced and developed recipes.

Feedback will continue to be given after each workbook to ensure that the learners challenge themselves and are given every opportunity to develop their practical skills and subject knowledge.

As the final cooking task, the learner will be required to cook an entire Afternoon Tea, following a theme of their choice, with at least 4 different items presented.

They will need at least 2 people to complete a taste test and should ideally serve their 'taste testers' as if they were presenting their food in a formal setting.



Workbook 11 Final Evaluation

Learners will complete a final evaluation on the whole creative process, taking on board any feedback they received from their taste testers and suggesting ways that they could have improved their final product if they were to complete the task again.



Level 1 Award in Creative Craft

Cookery

601/3360/0

Learning Outcomes and Assessment Criteria

Be Able To Explore Craft Resources

The learner can:

- 1.1 Explore a range of tools and equipment to support craft ideas
- 1.2 Identify different materials to support craft ideas
- 1.3 Explore the properties of available craft materials
- 1.4 Explore basic craft techniques within the chosen area
- 1.5 State safe working practices to be used when working with selected tools and materials

Be Able To Explore Craft Ideas

The learner can:

- 1.1 Use different sources to explore craft ideas
- 1.2 Use visual language to communicate craft ideas
- 1.3 Discuss craft ideas with others
- 1.4 Develop craft idea(s) in response to feedback
- 1.5 Identify preferred craft idea giving reasons for choice
- 1.6 List health and safety factors relevant to craft idea

Be Able To Create, Present and Review Final Craft Item

The learner can:

- 2.1 Plan for the production of final craft works
- 2.2 Produce craft item(s)
- 2.3 Present final craft item(s)
- 2.4 Review the whole creative process
- 2.5 Maintain a safe working environment

The full NCFE course specification is available upon request

