

Qualification	Subject	Accreditation	Areas covered
WJEC	Health, Safety & Hygiene	Entry 2	Safety in the kitchen, personal hygiene, causes of food poisoning, cross contamination, keeping ourselves healthy. Making healthy dishes.
WJEC	Health & Food	Entry 2 & 3	Nutrition, benefits of eating healthy, different dietary requirements, planning and making a number of healthy well balanced meals.
WJEC	Basic Food Preparation	Entry 3	Identify ingredients and equipment, demonstrate correct and safe use of equipment, prepare hot and cold meals, food storage, importance of cleanliness.
BTEC	Home cooking skills	Level 1	Work safely in the kitchen, personal hygiene, follow recipes, prepare ingredients; weigh, measure, chop, grate etc. Develop cooking skills, fry, boil, bake etc. food storage.

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WJEC	Health & Safety	Entry 2	Identify hazards in workshop, identify tools, gain knowledge of signage. Select appropriate tools, demonstrate safe use of tools, risk assessment.
WJEC	Making a Product	Entry 2 & 3	Materials, joins and fixing methods, show safe use of tool selection, identify different finishes to products, evaluate product.
WJEC	Ceramics	Entry 3	Research existing products, explore material, observational drawings, Analyse the work of designer/ceramicist, handle materials and tools correctly, design ideas, understand processes, making. Apply finishes, evaluate.
WJEC	Planning	Level 1	Manufacturing methods and processes, time planning, brief, making alterations to plan, evaluating