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# Post 16 Option Advice and Information Booklet



## Option advice and information: Subject teacher

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## Land-Based (L1 Introductory)



### Exam Board: City and Guilds

#### Course Overview:

A City & Guilds Level 1 Award or Certificate in Land-based Studies is for anyone who is thinking about or interested in a career working with animals, growing food crops, or managing our natural environment.

Learners do not need any experience of working in a land-based role or any previous qualification, just an enthusiasm and commitment to gain new skills and learn about the importance of the land-based industries.

The course allows learners to gain these skills in a practical way whilst building coursework to be assessed along with a multiple choice externally assessed test.

#### How the qualification is assessed:

For the Award, you will be assessed by an external multiple-choice test and an assignment.

For the Certificate, you will be assessed by an external multiple-choice test and three assignments.



#### Where does it lead?



Level 1 Land Based Studies is a preparation to work or further study in the area of farming, land work or a career in animal studies or care. Pupil's can then choose to study at the next level 2 or 3 qualification. This could then lead to jobs within the land based sector such as working in a pet shop, kennel worker, farm worker, dog or pet care or agriculture.

#### Assessment and other information:

<https://www.cityandguilds.com/qualifications-and-apprenticeships/land-based-services/agriculture/0361-landbased-studies#tab=information&acc=level1>

# Duke of Edinburgh Award



## What is the Duke of Edinburgh' Award?

The Duke of Edinburgh' Award is regarded very highly by further and higher education establishments; it demonstrates that you have a wider range of abilities and attributes and that you can adapt to a variety of different challenges.



Maplewell Hall School runs an extremely successful Duke of Edinburgh Award Scheme. Our award programme of practical, cultural and adventurous activities effectively supports the personal development of our students.

By participating in the Award students gain resilience, learn the value of team working, increase in confidence and develop their self- esteem. The scheme requires persistence and commitment and it has a lasting impact on the attitudes and outlook of all young people who undertake the Duke of Edinburgh' Award.

## What does The Duke of Edinburgh' Award involve?

Students are instructed by qualified Duke of Edinburgh' Award Leader in the four sections of the Award:

- Expedition
- Volunteering
- Physical
- Skill



The Expedition section comprises of learning navigational skills, team working, first aid and Trangia cooking. The final aim of this section is to successfully complete a two-day expedition with an overnight camp with the team being self-sufficient throughout.

Volunteering sessions can range from conservation work, assisting in lessons or out of school clubs.

To complete the Physical and the Skills section students, take part in sporting activities at a **range of venues out of school.**

Colleges, universities and employers regard a DofE Award highly so it will help to open the right doors for you.

BRONZE	SILVER	GOLD
Volunteering <b>3 months</b>	Volunteering <b>6 months</b>	Volunteering <b>12 months</b>
Physical <b>3 months</b>	Physical <b>one section for 6 months, the other for 3 months</b>	Physical <b>one section for 12 months, the other for 6 months</b>
Skills <b>3 months</b>	Skills <b>one section for 6 months, the other for 3 months</b>	Skills <b>one section for 12 months, the other for 6 months</b>
Expedition <b>2 days 1 night</b>	Expedition <b>3 days 2 nights</b>	Expedition <b>4 days 3 nights</b>
Residential <b>5 days 4 nights</b>	Residential <b>5 days 4 nights</b>	Residential <b>5 days 4 nights</b>

*Direct entrants must do a further 6 months in the Volunteering, or the longer of the Physical or Skills sections.*

For more information about the award scheme please visit: <https://www.dofe.org>

## Health and Social Care (Level 1 /Level 2)

**Exam Board:** Pearson BTEC Introductory

### **Course Overview:**

The Health & Social Care Introductory qualification enables all learners to study core units that focus on key transferable skills such as research and planning, time management and working with others.



### **How the qualification is assessed:**

Assessment is designed to fit the purpose and objective of the qualification and all units are internally assessed – giving learners the opportunity to demonstrate skills developed in applied scenarios. There is a range of assessment styles suited to skills- and sector-based qualifications at this level. All units are graded to encourage skills development and performance.

These qualifications consist of two types of unit. Group A units are the core skills units, they cover content designed to reflect the skills and behaviours needed to progress to further study. Group B units are made up of sector units containing sector-specific content to enable learners to develop sector-specific skills and some knowledge to support progression to the next stage of vocational learning.



### **You can expect to:**

Learners will be given contexts and scenarios to help them develop skills and to acquire knowledge through application. Learners will not develop all the knowledge and skills needed to enter the labour market in a given sector, but will develop pre-employability skills and contextualised knowledge to allow them to progress to further learning and training and, ultimately, to become successful in their chosen sector.

### **Where does it lead?**

This qualification prepares learners for further learning at a higher level in Health and Social Care, for example BTEC Level 2 qualifications in this sector, BTEC Level 2 Apprenticeships in health and social care sector or to Level 2 qualifications in other sectors.



### **Website Link:**

<https://qualifications.pearson.com/en/qualifications/btec-entry-level-level-1-and-level-1-introductory/health-social-care-l1-introductory.html>

# Home Cooking Skills (Level 1/2)



**Exam Board:** Pearson BTEC

## **Course Overview:**

The BTEC Level 1 and Level 2 Awards in Home Cooking Skills have been developed to give learners the opportunity to develop:

- The importance of having a healthy, sustainable diet using a wide variety of fresh ingredients
- Knowledge, understanding and confidence to prepare and cook meals at home
- Understanding of a healthy balanced diet
- How to economise when planning meals
- How to follow a recipe
- Valuable life skills
- Safety and Hygiene in the kitchen when cooking
- How to safely store different foods



## **How the qualification is assessed:**

Centre-devised assessments for all units.

## **You can expect to:**

Learners who have achieved the BTEC Level 1 Award in Home Cooking Skills can progress on to the BTEC Level 2 Award in Home Cooking Skills.

This course aims to give learners the knowledge, skills and confidence to enjoy preparing and cooking meals at home, including: breakfasts, lunches, dinners, snacks, desserts and cakes. Learners will gain understanding of how to economise when planning meals to cook at home. The unit will encourage learners to transfer skills learnt to other recipes to continue cooking for themselves and their families and to inspire others by passing on their knowledge.

The unit is based on the proposition that being able to cook is an essential life skill which empowers people to make changes that have benefits to health and wellbeing.

The intended destinations for learners successfully achieving these qualifications include:

- Cooking meals at home independently
- Certificate in Hospitality and Catering at College
- Post 16
- Apprenticeships in café's, catering establishments, restaurants, hotels, guesthouses...

**Website Link:** <https://qualifications.pearson.com/en/qualifications/myskills/btec-home-cooking-skills.html#%2Ftab-0>