Unit Title:
Unit Level:
Unit Credit Value:
GLH:
LASER Unit Code: Ofqual Unit Code:

Eating A Balanced Diet
Entry 3
3
30
CAL077
F/600/6264

This unit has 4 learning outcomes.

| LEARNING OUTCOMES |  | ASSESSMENT CRITERIA |  |
| :---: | :---: | :---: | :---: |
| The learner will: |  | The learner can: |  |
| 1. | Understand what makes a balanced diet. | 1.1 | Participate in a discussion about healthy eating. |
|  |  | 1.2 | Identify four different food sources. |
|  |  | 1.3 | Identify six different fruit and vegetables. |
|  |  | 1.4 | List the five main food groups. |
|  |  | 1.5 | Give three examples of foods from each group. |
| 2. | Understand what is meant by healthy eating. | 2.1 | Identify three benefits of healthy eating. |
|  |  | 2.2 | Identify three health problems linked with a poor diet. |
| 3. | Know how to prepare a balanced meal. | 3.1 | Identify two healthy cooking methods. |
|  |  | 3.2 | Participate in the preparation of three healthy balanced meals. |
| 4. | Understand the need for basic food hygiene. | 4.1 | Identify at least four basic food hygiene requirements. |

## Assessment Guidance:

As an E3 level unit it is expected that the learner for the majority of the assessment will be acting independently with any support being minimal. Practical tasks should normally be in a real environment.

## Additional Information:

NA

