

**Unit Title:** Everyday Food And Drink Preparation  
**Unit Level:** Entry 3  
**Unit Credit Value:** 3  
**GLH:** 30  
**LASER Unit Code:** CAL118  
**Ofqual Unit Code:** Y/600/6206

This unit has 5 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Know how to prepare a hot or cold drink.	1.1	Identify what is needed to make hot and cold drinks.
		1.2	Make and serve a hot drink.
2.	Know how to prepare simple dishes or snacks.	2.1	Identify food to make simple dishes.
		2.2	Prepare a hot dish.
		2.3	Prepare a cold dish.
3.	Know how to clean up after preparing food and drink.	3.1	Clean items used.
		3.2	Put items away.
4.	Know how to store food and drink.	4.1	Identify where different foods and drinks should be stored.
		4.2	Identify how to store different items of food and drink.
		4.3	State consequences of poor food/drink storage.
5.	Know how to work safely in a kitchen.	5.1	Identify main hazards associated with food and drink preparation.
		5.2	Conduct her/himself safely in the kitchen.

**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