

Unit Title: Working In Catering
Unit Level: Entry 2
Unit Credit Value: 2
GLH: 20
LASER Unit Code: WJB351
Ofqual Unit Code: R/504/1459

This unit has 5 learning outcomes.

| LEARNING OUTCOMES | | ASSESSMENT CRITERIA | |
|-------------------|---|---------------------|--|
| The learner will: | | The learner can: | |
| 1. | Know safety rules in a catering work place. | 1.1 | State health and safety rules in a catering work place. |
| | | 1.2 | Maintain the safety of self and others in a catering work place. |
| | | 1.3 | Identify fire procedures in a catering work place. |
| 2. | Know types of catering equipment used in a work place. | 2.1 | Recognise common catering equipment used in a work place. |
| | | 2.2 | Name common pieces of catering equipment used in a work place. |
| | | 2.3 | State his/her use of catering equipment in a work place. |
| 3. | Be able to use a piece of catering equipment safely in a work place. | 3.1 | Participate in a given activity using catering equipment in a work place, safely. |
| 4. | Be able to store different types of catering equipment in a work place. | 4.1 | Participate in cleaning and storing catering equipment in a work place safely after use. |
| 5. | Be able to communicate in a catering work place. | 5.1 | Respond to queries politely. |
| | | 5.2 | Identify a person to refer a query to in a catering work place. |
| | | 5.3 | Identify a person to refer a complaint to in a catering work place. |

Assessment Guidance:

NA

Additional Information:

NA