

Unit Title: Basic Food Preparation
Unit Level: Entry 3
Unit Credit Value: 2
GLH: 20
LASER Unit Code: WJC320
Ofqual Unit Code: D/506/0807

This unit has 1 learning outcome.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Be able to prepare food for cold presentation or cooking.	1.1	Select the correct ingredients for two basic dishes.
		1.2	Choose the correct equipment and handle safely and hygienically.
		1.3	Prepare three food items for cold presentation or cooking safely and hygienically.
		1.4	Set aside or store prepared food items ready for use according to instructions.
		1.5	Clean work areas and equipment safely and hygienically during and after preparing food.

Assessment Guidance:

NA

Additional Information:

NA
