

Unit Title: Preparing, Presenting And Keeping Food For Children
Unit Level: Entry 3
Unit Credit Value: 3
GLH: 30
LASER Unit Code: WJD330
Ofqual Unit Code: R/505/1604

This unit has 4 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Know how to prepare food safely and hygienically.	1.1	Prepare a meal for a child safely and hygienically.
		1.2	Give an example of a health and safety regulation which applies to preparing or keeping food.
2.	Know how to store food safely and hygienically.	2.1	Demonstrate how items of food should be stored.
		2.2	Choose ingredients which are within their use by dates.
3.	Know how to prepare nutritious food.	3.1	Draw up menus for children of different ages from a given list.
		3.2	Prepare a nutritious meal for using one of the menus.
4.	Know how to present food in a way that is attractive to children and young people.	4.1	Use menus and illustrations to present attractive food.
		4.2	Prepare and present a meal which might appeal to children and/or young people.

Assessment Guidance:

NA

Additional Information:

NA