

Unit Title: Kitchen Skills
Unit Level: Level 2
Unit Credit Value: 3
GLH: 24
LASER Unit Code: WJD413
Ofqual Unit Code: Y/504/9398

This unit has 7 learning outcomes.

LEARNING OUTCOMES		ASSESSMENT CRITERIA	
The learner will:		The learner can:	
1.	Be able to use a variety of measuring methods.	1.1	Use measuring methods to measure liquids and solids.
2.	Know the importance of health and safety requirements when working in a kitchen.	2.1	Identify safety hazards.
		2.2	Take corrective action.
		2.3	Apply safe practices during practical work.
3.	Understand and apply the principles of food hygiene.	3.1	Identify the key principles for preparation of raw and cooked food.
		3.2	Store food correctly.
4.	Understand and apply the principles of personal hygiene.	4.1	Identify issues in relation to cleanliness of those preparing food.
		4.2	Apply the principles of personal hygiene in practice.
5.	Understand how to organise and maintain the work area for food preparation.	5.1	Organise work area efficiently.
		5.2	Work in a methodical and organised manner.
		5.3	Prepare a time plan.
		5.4	Use a time plan.
		5.5	Use recipes.
6.	Be able to clear away safely and efficiently.	6.1	Use correct washing up techniques.
		6.2	Use sanitizer appropriately.
		6.3	Clean and tidy the workstation.
7.	Be able to use and care for equipment correctly.	7.1	Use appropriate equipment correctly.
		7.2	Store equipment correctly.

Assessment Guidance:

NA

Additional Information:

NA