

Unit Title: Introduction to Preparing, Presenting and Keeping Food for Children and Young People	
Level:	Entry Three
Credit Value:	3
GLH:	30
OCNLR Unit Code:	HF1/E3/LQ/008
Ofqual Unit Reference Number:	J/505/8713

*This unit has 5 learning outcomes*

LEARNING OUTCOMES	ASSESSMENT CRITERIA
<b>The learner will:</b>	<b>The learner can:</b>
1. Know how to prepare food safely and hygienically, taking account of Health and Safety regulation.	1.1. Prepare a meal for a child and/or young person safely and hygienically. 1.2. Identify, from a given range, an aspect of Health and Safety regulation which applies to preparing or keeping food.
2. Know how to store food safely and hygienically.	2.1. Show how one item of cooked food and one item of fresh food should be stored.
3. Be able to recognise “use by” dates.	3.1. Choose ingredients which are within their “use by” dates.
4. Know how to prepare nutritious food.	4.1. Draw up menus for children and/or young people of at least two different ages, selecting elements from a given range. 4.2. Prepare a nutritious meal for a child or young person using one of these menus.
5. Know how to present food in a way that is attractive to children and young people.	5.1. Use menus and illustrations to show how colour, texture, taste and smell can contribute to presenting attractive food. 5.2. Prepare and present a meal which might appeal to children and/or young people.

## Assessment

The grid below gives details of the assessment activities to be used with the unit attached. Please refer to the OCN London Assessment Definitions document for definitions of each activity and the expectations for assessment practice and evidence for verification.

**P = Prescribed** This assessment method *must* be used to assess all or part of the unit.

**O = Optional** This assessment method *could* be used to assess all or part of the unit.

Case Study		Project	O
Written question & answer/test/exam		Role play/simulation	
Essay		Practical demonstration	P
Report		Group discussion	O
Oral question and answer	O	Performance/exhibition	
Written description	O	Production of artefact	