

| Unit Title: Basic Cooking | |
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| Level: | Entry Three |
| Credit Value: | 2 |
| GLH: | 20 |
| OCNLR Unit Code: | HD8/E3/LQ/014 |
| Ofqual Unit Reference Number: | K/505/3181 |

This unit has 1 learning outcome

| LEARNING OUTCOMES | ASSESSMENT CRITERIA |
|---|--|
| The learner will: | The learner can: |
| 1. Be able to cook basic food items and dishes. | 1.1. Select the correct ingredients for basic dishes. 1.2. Choose the correct equipment and handle safely and hygienically. 1.3. Cook food items safely and hygienically. 1.4. Clean work areas and equipment safely and hygienically during and after cooking. 1.5. Identify what went well and what could be improved. |

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.

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