

Unit Title: Basic Food Preparation	
Level:	Entry Three
Credit Value:	2
GLH:	20
OCNLR Unit Code:	NF4/E3/LQ/002
Ofqual Unit Reference Number:	M/505/3182

*This unit has 1 learning outcome*

LEARNING OUTCOMES	ASSESSMENT CRITERIA
<b>The learner will:</b>	<b>The learner can:</b>
1. Be able to prepare food for cold presentation or cooking.	1.1. Select the correct ingredients for basic dishes. 1.2. Choose the correct equipment and handle safely and hygienically. 1.3. Prepare 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

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	
Written question & answer/test/exam		Role play/simulation	