

Unit Title: Sustainability in Professional Kitchens	
Level:	Two
Credit Value:	2
GLH:	16
OCNLR Unit Code:	NA1/2/LQ/034
Ofqual Unit Reference Number:	F/615/5676

This unit has 4 learning outcomes

LEARNING OUTCOMES	ASSESSMENT CRITERIA
The learner will:	The learner can:
1. Understand issues of sustainability in professional kitchens.	1.1. Describe the main issues of sustainability in professional kitchens. 1.2. Explain why it is important to respond to issues of sustainability in professional kitchens.
2. Know how sustainably sourced food is used in professional kitchens.	2.1. Explain what makes some foods more sustainable than others. 2.2. Identify sustainable food sources for professional kitchens. 2.3. Describe the benefits of using sustainably sourced food.
3. Know about sustainable use of resources in professional kitchens.	3.1. Describe ways to use resources sustainably in professional kitchens. 3.2. Describe the benefits of sustainable use of resources in professional kitchens.
4. Know about the management of waste in professional kitchens.	4.1. Outline waste management legislation and guidance with which professional kitchens must comply. 4.2. Describe the possible consequences of not complying with waste management legislation and guidance. 4.3. Describe methods used to monitor and reduce waste, including waste audits. 4.4. Identify sources of support and guidance for waste prevention and management.

Assessment

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

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	O	Role play/simulation	
Essay	O	Practical demonstration	
Report		Group discussion	
Oral question and answer	O	Performance/exhibition	
Written description	O	Production of artefact	
Reflective log/diary		Practice file	