



Student Name:

Unit Title: Basic Cookery

NOCN Code: NF41WE001

Credit: 3 Level: 1

| Key Learning Outcomes in Bold AC = Assessment Criteria | | Evidence Reference | Assessment Method/Activity Key OB = Observation PJ = Project W = Written/Ques S = Simulation PD = Product/Prac APL = Prior exp SA = Self Ass: SUR = Surveys Pres = Presentation TC = Time Con |
|---|--|--------------------|--|
| 1. | Show awareness of personal hygiene standards for handling food. 1.1 Be well presented: clothes, personal freshness, hair, hands, level of jewellery and level of make up. | | |
| 2. | Show awareness of basic food hygiene 2.1 Wash hands when necessary 2.2 Keep tools, utensils, work surfaces and floor clean and tidy. 2.3 Store food appropriately. 2.4 Deal with rubbish appropriately. | | |
| 3. | Show awareness of safe practices for working in the kitchen. 3.1 Handle knives and scissors appropriately. 3.2 Mop up wet patches on the floor. 3.3 Deal wit breakages. 3.4 Demonstrate/describe how to extinguish a chip pan fire 3.5 Use oven gloves when necessary 3.6 Place saucepan handles appropriately. | | |
| 4. | Lay a simple cover. 4.1 Lay a breakfast, snack and lunch cover. | | |
| 5. | Prepare a simple snack with the use of a microwave. 5.1 Prepare a cold/hot drink. 5.2 Prepare a roll/sandwich/toasted sandwich. 5.3 Prepare a jacket potato with a filling. | | |

Signed studentdate.....

Signed tutor.....date.....