



Student Name:

Unit Title: Introduction to Preparing and Oven Baking Food.

NOCN Code: NF4EWN010 Credit: 3 Level: Entry Learning Hours :30

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.	Prepare for tasks. 1.1 Ensure equipment and preparation areas are hygienic and ready for use. 1.2 Identify and locate containers for use in the oven. 1.3 Identify and locate oven temperature control, timer, oven racks, oven gloves and cooling rack		
2.	Bake convenience food. 2.1 Identify a range of convenience foods suitable for baking. 2.2 Prepare two convenience foods according to package instructions. 2.3 Bake two convenience foods according to package instructions. 2.4 Use oven temperature and timer controls correctly. 2.5 Present food appropriately.		
3.	Bake pre-pared food. 3.1 Identify a range of prep-pared foods suitable for baking. 3.2 Prepare two pre-pared foods for baking following instructions or recipes. 3.3 Bake two pre-prepared foods according to instructions, including one which requires cooling. 3.4 Use oven temperature and timer controls correctly. 3.5 Present food appropriately.		
4.	Tidy work area. 4.1 Clear work area and dispose of rubbish appropriately. 4.2 Leave equipment and work area clean and hygienic after use. 4.3 Store equipment appropriately after use.		

Signed studentdate.....

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