

<b>Title:</b>	Introduction to Chocolate and Sweet Treats
<b>Level:</b>	Entry Level 3
<b>Credit value:</b>	2
<b>GLH:</b>	20
<b>Unique Reference Number:</b>	J/652/0412
<b>Sector Subject Area:</b>	14.1 Foundations for Learning and Life
<b>Aim:</b>	The aim of this unit is to provide learners with the knowledge and skills to recognise basic chocolate and sweet treat preparation activities used in catering environments. Learners will recognise common sweet preparation tasks, understand equipment used in preparing sweet items, and support simple chocolate and sweet treat tasks during kitchen work.
<b>Assessment Type:</b>	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
<b>Assessment Guidance:</b>	<p>Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity.</p> <p>Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time.</p> <p>Evidence must confirm that the learner can recognise chocolate and sweet treat activities and support simple preparation tasks.</p> <p>Assessment must reflect realistic catering contexts.</p>

### Learning outcomes

*The learner will:*

1. Recognise common chocolate and sweet treat activities.

### Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to recognise chocolate and sweet treat activities carried out in catering environments.

The learner must:

<p>1.1 Identify at least two examples of <b>sweet preparation activities</b> carried out in catering environments.</p> <p>1.2 Recognise at least two examples of tasks used when preparing chocolate or sweet items.</p> <p>1.3 Name at least two examples of routine activities carried out during sweet food preparation.</p>
<p>2. Understand equipment used for chocolate and sweet treats.</p>
<p><b>Delivery content:</b></p> <p>The aim of this learning outcome is to provide learners with the knowledge and skills to understand equipment used during chocolate and sweet treat preparation.</p> <p>The learner must:</p> <ul style="list-style-type: none"> <li>2.1 Describe examples of <b>sweet preparation equipment</b> used in food preparation.</li> <li>2.2 Match simple sweet preparation tasks to the correct equipment.</li> <li>2.3 Select examples of utensils used for preparing or serving sweet items.</li> </ul>
<p>3. Support simple chocolate and sweet treat tasks.</p>
<p><b>Delivery content:</b></p> <p>The aim of this learning outcome is to provide learners with the knowledge and skills to support simple chocolate and sweet treat tasks during workplace activities.</p> <p>The learner must demonstrate how to:</p> <ul style="list-style-type: none"> <li>3.1 Follow instructions during simple sweet preparation tasks.</li> <li>3.2 Support preparing chocolate or sweet items during kitchen activities.</li> <li>3.3 Support keeping the work area clean and tidy during sweet food preparation.</li> </ul>
<p>4. Review personal professional skills for catering work.</p>
<p><b>Delivery content:</b></p> <p>The aim of this learning outcome is to provide learners with the knowledge and skills to review their own professional skills in catering environments.</p> <p>The learner must:</p> <ul style="list-style-type: none"> <li>4.1 Review the professional skills used during workplace tasks.</li> <li>4.2 Identify improvements to personal working practices.</li> <li>4.3 Suggest ways to develop professional skills for future catering work.</li> </ul>

<p>Scope of Training</p> <p>The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum expected but tutors may include additional areas based on local employment contexts.</p>	
<p>Requirements</p>	
<p><b>Sweet preparation activities:</b></p>	<p><b>Definition.</b> Tasks carried out when preparing chocolate and sweet items in catering environments.</p> <p><b>Teaching must include.</b> Activities which are usual to the learner’s context. For example: Mixing sweet ingredients. Decorating sweet items. Melting chocolate. Portioning sweet foods.</p> <p><b>Teaching could include.</b> Activities which are not usual to the learner’s context.</p>
<p><b>Sweet preparation equipment:</b></p>	<p><b>Definition.</b> Equipment used to prepare and present chocolate and sweet treats.</p> <p><b>Teaching must include.</b> Equipment which are usual to the learner’s context. For example: Mixing bowls. Spoons or spatulas. Piping bags. Moulds or trays.</p> <p><b>Teaching could include.</b> Equipment which are not usual to the learner’s context</p>