

Title:	Introduction to Kitchen Tools and Equipment
Level:	Entry Level 3
Credit value:	2
GLH:	20
Unique Reference Number:	R/652/0416
Sector Subject Area:	14.1 Foundations for Learning and Life
Aim:	The aim of this unit is to provide learners with the knowledge and skills to recognise common kitchen tools and equipment used in catering environments. Learners will recognise different types of equipment, understand their basic uses, and support the safe handling of kitchen tools during food preparation activities.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	<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 kitchen equipment and follow instructions when using basic tools.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes

The learner will:

1. Recognise common kitchen tools and equipment.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to recognise tools and equipment used in catering environments.

The learner must:

- 1.1 Identify at least two examples of kitchen hand tools used in food preparation.
- 1.2 List at least three examples of **kitchen equipment** used in catering environments.
- 1.3 Name at least two examples of food preparation equipment used in kitchens.

2. Understand the uses of kitchen tools and equipment.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to understand the uses of common kitchen tools and equipment.

The learner must:

- 2.1 Describe the uses of cutting tools used in kitchens.
- 2.2 Match mixing equipment to simple food preparation tasks.
- 2.3 Select measuring equipment for catering activities.

3. Support the safe handling of kitchen tools.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to support the safe handling of kitchen tools during food preparation.

The learner must demonstrate how to:

- 3.1 Follow instructions for safe equipment handling during kitchen activities.
- 3.2 Use food preparation tools safely during simple tasks.
- 3.3 Store kitchen equipment safely after use.

Scope of Training

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.

Requirements

Kitchen equipment:	<p>Definition. Equipment used to support food preparation and cooking activities.</p> <p>Teaching must include. Small and large kitchen equipment Electric and manual kitchen equipment.</p> <p>Teaching could include. Specialist kitchen equipment.</p>
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