

Title:	Preparing Cold Food for Service
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	M/652/0489
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 prepare cold food for service in catering environments. Learners will understand cold food preparation methods, prepare ingredients and equipment for service, prepare cold foods using appropriate equipment, and maintain safe and hygienic practices during cold 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 prepare cold food for service using appropriate ingredients and equipment.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes	
The learner will:	
1.	Understand cold food preparation methods for service.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge to understand methods used to prepare cold food for service in catering environments.	
The learner must:	
1.1 Describe at least two examples of cold food preparation methods used in catering environments.	
1.2 Explain the purpose of preparing cold foods to a suitable standard for service.	
1.3 Outline the importance of using the correct ingredients and equipment during cold food preparation.	
2.	Prepare ingredients and equipment for cold food service.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to prepare ingredients and equipment for cold food service activities.	
The learner must demonstrate how to:	

- 2.1 Prepare ingredients for cold food service during workplace activities.
- 2.2 Prepare equipment for use during cold food tasks.
- 2.3 Organise ingredients and equipment ready for cold food preparation.

3. Prepare cold food for service using appropriate equipment.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to prepare cold food for service during catering activities.

The learner must demonstrate how to:

- 3.1 Prepare simple cold foods for service during workplace activities.
- 3.2 Use cold food service equipment safely when preparing foods.
- 3.3 Follow cold food preparation instructions during workplace tasks.

4. Maintain safe and hygienic cold food preparation practices.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe and hygienic practices during cold food preparation activities.

The learner must demonstrate how to:

- 4.1 Maintain clean cold food preparation equipment during workplace activities.
- 4.2 Maintain safe food handling practices during cold food preparation tasks.
- 4.3 Maintain a clean and tidy cold food preparation work area.

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

<p>Cold food preparation methods:</p>	<p>Definition. Methods used to prepare cold foods for service in catering environments.</p> <p>Teaching must include. Methods which are usual in the learning context. For example: Assembling ingredients. Portioning cold foods. Arranging garnishes. Preparing simple salads or sandwiches.</p> <p>Teaching could include. Methods which are unusual in the learning context.</p>
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