

Title:	Preparing Cold Foods and Snacks
Level:	Entry Level 3
Credit value:	2
GLH:	20
Unique Reference Number:	K/652/0503
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 simple cold foods and snacks in catering environments. Learners will recognise common cold food preparation activities, understand equipment used in preparing cold foods, and support simple cold food and snack preparation during kitchen work.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity. Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time. Evidence must confirm that the learner can recognise cold food preparation activities and support simple snack preparation tasks. Assessment must reflect realistic catering contexts.

Learning outcomes	
The learner will:	
1.	Recognise common cold food and snack preparation activities.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to recognise cold food and snack preparation activities carried out in catering environments.	
The learner must:	
1.1 Identify at least two examples of cold food preparation activities carried out in catering environments.	
1.2 Recognise at least two examples of tasks used when preparing snacks or cold foods.	
1.3 Name at least two examples of routine activities carried out during cold food preparation.	
2.	Understand equipment used for preparing cold foods and snacks.
Delivery content:	
The aim of this learning outcome is to provide learners with the knowledge and skills to understand equipment used during cold food and snack preparation.	
The learner must:	
2.1 Describe at least two examples of cold food preparation equipment used in food	

<p>preparation.</p> <p>2.2 Match simple cold food preparation tasks to the correct equipment.</p> <p>2.3 Select examples of utensils used for preparing or serving cold foods.</p>
<p>3. Support simple cold food and snack preparation tasks.</p>
<p>Delivery content:</p> <p>The aim of this learning outcome is to provide learners with the skills to support simple cold food and snack preparation tasks during workplace activities.</p> <p>The learner must demonstrate how to:</p> <p>3.1 Follow instructions during simple cold food preparation tasks.</p> <p>3.2 Support preparing cold foods or snacks during kitchen activities.</p> <p>3.3 Support keeping the work area clean and tidy during cold food preparation.</p>
<p>4. Review personal professional skills for catering work.</p>
<p>Delivery content:</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> <p>4.1 Review the professional skills used during workplace tasks.</p> <p>4.2 Identify improvements to personal working practices.</p> <p>4.3 Suggest ways to develop professional skills for future catering work.</p>

<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>Cold food preparation activities:</p>	<p>Definition.</p> <p>Tasks carried out when preparing cold foods and snacks in catering environments.</p> <p>Teaching must include.</p> <ul style="list-style-type: none"> • Assembling cold foods. • Portioning snacks. <p>Teaching could include.</p> <ul style="list-style-type: none"> • Arranging ingredients. • Preparing garnish or sides.
<p>Cold food preparation equipment:</p>	<p>Definition.</p> <p>Equipment used to prepare and present cold foods and snacks.</p> <p>Teaching must include.</p> <ul style="list-style-type: none"> • Chopping boards. • Knives. <p>Teaching could include.</p> <ul style="list-style-type: none"> • Mixing bowls. • Serving utensils.



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