

Title:	Using Kitchen Equipment Safely
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	K/652/0496
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 use kitchen equipment safely in catering environments. Learners will develop their understanding of safe equipment practices, prepare kitchen equipment for use, carry out food preparation tasks using equipment, and maintain safe working practices during kitchen 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 and use kitchen equipment safely during food preparation activities.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes

The learner will:

1. Understand safe equipment practices in catering environments.

Delivery content:

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

The learner must:

<p>1.1 Describe the importance of safe equipment use during kitchen activities.</p> <p>1.2 Explain examples of equipment safety rules used in kitchens.</p> <p>1.3 Outline the importance of reporting damaged equipment.</p>
<p>2. Prepare kitchen equipment for use.</p>
<p>Delivery content:</p> <p>The aim of this learning outcome is to provide learners with the knowledge and skills to prepare kitchen equipment before food preparation tasks.</p> <p>The learner must demonstrate that they can:</p> <p>2.1 Prepare appropriate kitchen equipment for food preparation activities.</p> <p>2.2 Check equipment condition before use.</p> <p>2.3 Follow equipment preparation procedures before starting tasks.</p>
<p>3. Carry out food preparation using kitchen equipment.</p>
<p>Delivery content:</p> <p>The aim of this learning outcome is to provide learners with the knowledge skills to carry out food preparation tasks using kitchen equipment.</p> <p>The learner must demonstrate how to:</p> <p>3.1 Carry out simple food preparation tasks using kitchen equipment.</p> <p>3.2 Use kitchen hand tools safely during food preparation.</p> <p>3.3 Use food preparation equipment correctly during tasks.</p>
<p>4. Maintain safe working practices during kitchen activities.</p>
<p>Delivery content:</p> <p>The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe equipment use during kitchen work.</p> <p>The learner must demonstrate how to:</p> <p>4.1 Maintain safe handling when using kitchen equipment.</p> <p>4.2 Maintain clean equipment during food preparation tasks.</p> <p>4.3 Store kitchen equipment safely after use.</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>Safe equipment use:</p>	<p>Definition.</p> <p>Practices used to operate kitchen equipment safely during food preparation.</p> <p>Teaching must include.</p> <p>Practices for equipment use in learning context. For example:</p> <ul style="list-style-type: none"> Following safety instructions. Using equipment for the correct task. Using protective equipment. Following workplace procedures. <p>Teaching could include.</p> <p>Practices for equipment not used in usual learning context.</p>