

Title:	Using kitchen equipment
Level:	1
Credit value:	1
GLH:	10
Unique Reference Number:	T/502/5075
Sector Subject Area:	7.4 Hospitality and Catering
Aim:	The aim of this unit is to provide learners with the skills and knowledge to be able to use kitchen equipment
Assessment Type:	Assessment of this unit will be through the completion of internally set and internally assessed evidence.
Assessment Guidance:	Assessment should be based on a range of suitable evidence such as written assignments, reflective accounts, professional discussions, or oral questioning.

Learning outcomes

The learner will:

1. Know about different types of kitchen equipment.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge to understand the different types of kitchen equipment.

The learner must:

- 1.1. Give examples of **large kitchen equipment** and describe how they are used.
- 1.2. Give examples of **small kitchen equipment and hand tools** and describe how they are used.
- 1.3. State the **safety requirements** for using kitchen equipment.

2. Be able to select and use kitchen equipment.

Delivery content:

The aim of this learning outcome is to provide learners with the Knowledge and skills to be able to select and use kitchen equipment.

The learner must understand and be able to:

- 2.1. Select the correct equipment for routine tasks.

2.2. Use different kitchen equipment for routine tasks safely and hygienically.

2.3. Follow correct procedures when cleaning equipment.

Scope of Training

The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum that is expected but tutors are expected to include other areas, knowledge of which will benefit their learners, based on location, types of work available and from the tutors own professional experience.

Requirements

1.1. Give examples of large kitchen equipment and describe how they are used.	<ul style="list-style-type: none"> • Oven • Hob/stove • Deep fat fryer • Food mixer • Dishwasher/glasswasher • Walk-in fridge/freezer.
1.2. Give examples of small kitchen equipment and hand tools and describe how they are used.	<ul style="list-style-type: none"> • Hand mixer • Blender • Toaster • Microwave • Scales • Knives.
1.3. State the safety requirements for using kitchen equipment.	<ul style="list-style-type: none"> • Follow manufacturer's guidelines • Check for damage or faults before use • Only use equipment for its intended purpose • Turn off when not in use • Wear appropriate PPE.