

## Qualification Unit

This unit forms part of a regulated qualification.

**Unit Title:** Food and Drink Preparation

**Unit Reference Number:** M/615/6516

**Level:** Entry Level Three (3)

**Credit Value:** Three (3)

**Minimum Guided Learning Hours:** 30

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Know how to prepare hot and cold drinks	1.1 Identify what is needed to make hot and cold drinks
	1.2 Make and serve a hot drink
2. Know how to prepare simple dishes or snacks	2.1 Identify food to make simple dishes
	2.2 Prepare a hot dish
	2.3 Prepare a cold dish
3. Know how to clean up after preparing food and drink	3.1 Clean items and the work areas used
	3.2 Put items away
4. Know how to store food and drink	4.1 Identify where different foods and drinks should be stored
	4.2 Identify how to store different items of food and drink
	4.3 State consequences of poor food/drink storage
5. Know how to work safely in a kitchen	5.1 Identify main hazards associated with food and drink preparation
	5.2 Conduct themselves safely in the kitchen