



CATERING E2

Unit no: 210 (Cat 1.2)					Unit title: Prepare Self to Handle and Prepare Food						
Guidance: For this unit the correct personal protective clothing (list below) and the correct washing facilities must be available.											
Learning Outcome:					The candidate will be able to:						
					<ul style="list-style-type: none"> • Prepare themselves for handling and preparing food correctly and safely 						
Assessor Initials/Date											
											
Practical Evidence											
					<ul style="list-style-type: none"> • Wash and dry hands thoroughly 						
					<ul style="list-style-type: none"> • Recognise all of the following items of personal protective clothing: 						
					- Hair net						
					- Hat or cap						
					- Apron						
					- Safety boots or shoes						
					<ul style="list-style-type: none"> • Put on items of personal protective equipment 						
					<ul style="list-style-type: none"> • Remove and store personal protective clothing 						
					<ul style="list-style-type: none"> • Wash and dry hands thoroughly 						
Knowledge Evidence <i>(evidence of answers given to be recorded in portfolio)</i>											
					<ul style="list-style-type: none"> • A reason for wearing a hair net 						
					<ul style="list-style-type: none"> • A reason for wearing a hat or cap 						
					<ul style="list-style-type: none"> • A reason for wearing an apron 						
					<ul style="list-style-type: none"> • A reason for safety boots or shoes 						
					<ul style="list-style-type: none"> • A reason for washing and drying hands thoroughly 						
DECLARATION – The Learning Outcome has been achieved by satisfactory performance of all the components listed above											
Date of all assessments completed for this unit:											
Name of Assessor			Signature of Assessor			Name of Candidate			Signature of Candidate		

CATERING E2

Unit no: 211(Cat 2.2)		Unit title: Recognise Kitchen Equipment and Utensils	
Guidance: For this unit kitchen equipment, utensils (list below) and suitable kitchen protective clothing must be available.			
Learning Outcome:		<ul style="list-style-type: none"> The candidate will be able to recognise eight items of kitchen equipment and utensils correctly and safely 	
Assessor Initials/Date			
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Practical Evidence			
			<ul style="list-style-type: none"> Wash and dry hands thoroughly
			<ul style="list-style-type: none"> Recognise and wear personal protective clothing
		<ul style="list-style-type: none"> Recognise eight items of the following kitchen equipment and utensils (<i>identify which 8 items were correctly recognised</i>): 	
		Item 1:	<ul style="list-style-type: none"> - weighing scales - knives - forks - spoons - food processor - microwave - colour coded chopping board - grater - tin opener - peeler - juicer - garlic press
		Item 2:	
		Item 3:	
		Item 4:	
		Item 5:	
		Item 6:	
		Item 7:	
		Item 8:	
			<ul style="list-style-type: none"> Recognise where each item is stored
			<ul style="list-style-type: none"> Use each item to perform a task
			<ul style="list-style-type: none"> Wash and dry each item used
			<ul style="list-style-type: none"> Store each item safely
			<ul style="list-style-type: none"> Remove and store/dispose of personal protective clothing
			<ul style="list-style-type: none"> Wash and dry hands thoroughly
Knowledge Evidence <i>(evidence of answers given to be recorded in portfolio)</i>			
			<ul style="list-style-type: none"> A reason for recognising kitchen equipment and utensils correctly
			<ul style="list-style-type: none"> A reason for storing each item in its correct place
			<ul style="list-style-type: none"> A reason for wearing personal protective clothing
			<ul style="list-style-type: none"> A reason for washing and drying equipment after use
DECLARATION – The Learning Outcome has been achieved by satisfactory performance of all the components listed above			
Date all assessments completed for this unit:			
Name of Assessor	Signature of Assessor	Name of Candidate	Signature of Candidate

CATERING E2

Unit no: 212 (Cat 3.2) Unit title: **Clean a Work Area**

Guidance: For this unit cleaning equipment and materials (list below) and a work area must be available. For the practical the candidate will need to wash and store the cleaning equipment.

Learning Outcome:

- The candidate will be able to clean a work area correctly and safely

Assessor Initials/Date				



Practical Evidence

						<ul style="list-style-type: none"> • Recognise and wear personal protective clothing
						<ul style="list-style-type: none"> • Recognise both of the following work areas:
						- Floor
						- Sink
						<ul style="list-style-type: none"> • Recognise cleaning equipment(<i>state which (at least 4) were used</i>): :
						Equipment:
						- Broom
						- Mop
						- Bucket
						- Dustpan and brush
						- Brush
						- Cloths
						<ul style="list-style-type: none"> • Recognise both of the following cleaning materials:
						- floor cleaner
						- sink cleaner
						<ul style="list-style-type: none"> • Dispose of waste materials safely
						<ul style="list-style-type: none"> • Wash and store cleaning equipment safely
						<ul style="list-style-type: none"> • Remove and store/dispose of personal protective equipment
						<ul style="list-style-type: none"> • Wash and dry hands

Knowledge Evidence (*evidence of answers given to be recorded in portfolio*)


						<ul style="list-style-type: none"> • A reason for wearing personal protective clothing
						<ul style="list-style-type: none"> • A reason for recognising work areas
						<ul style="list-style-type: none"> • A reason for recognising cleaning equipment
						<ul style="list-style-type: none"> • A reason for recognising cleaning materials
						<ul style="list-style-type: none"> • A reason for disposing of waste materials correctly and safely

DECLARATION – The Learning Outcome has been achieved by satisfactory performance of all the components listed above


Date all assessments completed for this unit:

Name of Assessor	Signature of Assessor	Name of Candidate	Signature of Candidate

CATERING E2

Unit no: 213 (Cat 4.2)					Unit title: Clean Vegetables				
<p>Guidance: For this unit a selection of vegetables, protective clothing and cleaning utensils must be available. For the practical, the candidate will need to wash and store the cleaned vegetables.</p> <p>Learning Outcome:</p> <ul style="list-style-type: none"> The candidate will be able to recognise and clean four different vegetables correctly and safely 									
Assessor Initials/Date									
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Practical Evidence									
					<ul style="list-style-type: none"> Wash and dry hands 				
					<ul style="list-style-type: none"> Recognise four vegetables and how to clean vegetables by: 				
					- Washing				
					- Scrubbing				
					<ul style="list-style-type: none"> Recognise and wear personal protective clothing 				
					<ul style="list-style-type: none"> Collect equipment and utensils 				
					<ul style="list-style-type: none"> Clean vegetables 				
					<ul style="list-style-type: none"> Store cleaned vegetables 				
					<ul style="list-style-type: none"> Dispose of waste materials safely 				
					<ul style="list-style-type: none"> Clean work area 				
					<ul style="list-style-type: none"> Clean equipment and utensils and return to store safely 				
					<ul style="list-style-type: none"> Remove and dispose of personal protective clothing 				
					<ul style="list-style-type: none"> Wash and dry hands 				
Knowledge Evidence <i>(evidence of answers given to be recorded in portfolio)</i>									
					<ul style="list-style-type: none"> A reason for cleaning vegetables 				
					<ul style="list-style-type: none"> A reason for storing cleaned vegetables 				
					<ul style="list-style-type: none"> A reason for disposing of waste materials correctly and safely 				
					<ul style="list-style-type: none"> A reason for cleaning a work area 				
<p>DECLARATION – The Learning Outcome has been achieved by satisfactory performance of all the components listed above</p>									
Date all assessments completed for this unit:									
Name of Assessor			Signature of Assessor			Name of Candidate		Signature of Candidate	

CATERING E2

Unit no: 214 (Cat 5.2)		Unit title: Store Bread and Ingredients	
<p>Guidance: For this unit a selection of bread products, ingredients (list below) and a refrigerator must be available. For the practical, the candidate will need to store bread products and ingredients correctly.</p> <p>Learning Outcome:</p> <ul style="list-style-type: none"> The candidate will be able to store bread and product ingredients correctly and safely 			
			
Assessor Initials/Date			
Practical Evidence			
			<ul style="list-style-type: none"> Wash and dry hands thoroughly
			<ul style="list-style-type: none"> Recognise and wear personal protective clothing
			<ul style="list-style-type: none"> Recognise all of the following
			- baguettes
			- bread rolls
			- sliced bread
			<ul style="list-style-type: none"> Product all of the following ingredients:
			- butter
			- butter substitutes (spread/ margarine)
			- fillings
			- dressings
			- relishes
			<ul style="list-style-type: none"> Recognise all of the following:
			- Refrigerator
			- Temperature gauge
			- Thermometer
			- Correct temperature
			<ul style="list-style-type: none"> Store bread and product ingredients safely
			<ul style="list-style-type: none"> Remove and dispose of personal protective equipment
			<ul style="list-style-type: none"> Wash and dry hands
Knowledge Evidence (<i>evidence of answers given to be recorded in portfolio</i>)			
			<ul style="list-style-type: none"> A reason for recognising bread products
			<ul style="list-style-type: none"> A reason for recognising product ingredients
			<ul style="list-style-type: none"> A reason for recognising a refrigerator and its components
			<ul style="list-style-type: none"> A reason for storing bread and bread products correctly
			<ul style="list-style-type: none"> A reason for maintaining correct refrigerator temperature
DECLARATION – The Learning Outcome has been achieved by satisfactory performance of all the components listed above			
Date all assessments completed for this unit:			
Name of Assessor	Signature of Assessor	Name of Candidate	Signature of Candidate