



# LEVEL 1 AWARD/ CERTIFICATE IN AN INTRODUCTION TO CULINARY SKILLS

**Exam board:** City and Guilds

**Unit structure:**

There are 11 optional units:

202: Food safety in catering

602: Introduction to employability in the catering and hospitality industry

603: Health and safety awareness for catering and hospitality

604: Introduction to healthier foods and special diets

605: Introduction to kitchen equipment

607: Prepare and cook food by boiling, poaching or steaming

608: Prepare and cook food by stewing and braising

609: Prepare and cook food by baking, roasting and grilling

610: Prepare and cook food by deep frying and shallow frying

611: Regeneration of pre -prepared food

612: Cold food preparation

**Assessment structure:**

To gain a level 1 award the learners must achieve 9 credits from the optional units and to gain a level 1 certificate learners must achieve 35 credits from the optional units.

Online multiple choice tests and assignments are the assessed elements of this course. Each unit has a specific assessment method.

Some of the elements are externally verified by city and guild. A summary is overleaf.

<b>Unit</b>	<b>Title</b>	<b>Assessment method</b>	<b>Where to obtain assessment materials</b>
202	Food safety in catering	<p>City &amp; Guilds E-evolve multiple choice test</p> <p>The test covers all of the knowledge in the unit.</p>	<p>N/A</p> <p>Examinations provided on E-evolve. Paper-based short-answer test.</p> <p>Assessment pack</p>
602	Introduction to employability in the catering and hospitality industry	<p>The assignment covers the practical activities for all outcomes and will also sample underpinning knowledge to verify coverage of the unit.</p> <p>It is set by City &amp; Guilds, delivered and marked by the tutor/assessor, and will be externally verified by City &amp; Guilds to make sure it is properly carried out.</p>	<p><a href="http://www.cityandguilds.com">www.cityandguilds.com</a></p>
603	Health and safety awareness for catering and hospitality	<p>The assignment covers the practical activities for all outcomes and will also sample underpinning knowledge to verify coverage of the unit.</p> <p>It is set by City &amp; Guilds, delivered and marked by the tutor/assessor, and will be externally verified by City &amp; Guilds to make sure it is properly carried out.</p>	<p><a href="http://www.cityandguilds.com">www.cityandguilds.com</a></p>
604	Introduction to healthier foods and special diets	<p>The assignment covers the practical activities for all outcomes and will also sample underpinning knowledge to verify coverage of the unit.</p> <p>It is set by City &amp; Guilds, delivered and marked by the tutor/assessor, and will be externally verified by City &amp; Guilds to make sure it is properly carried out.</p>	<p><a href="http://www.cityandguilds.com">www.cityandguilds.com</a></p>

<b>Unit</b>	<b>Title</b>	<b>Assessment method</b>	<b>Where to obtain assessment materials</b>
605	Introduction to kitchen equipment	<p>The assignment covers the practical activities for all outcomes and will also sample underpinning knowledge to verify coverage of the unit.</p> <p>It is set by City &amp; Guilds, delivered and marked by the tutor/assessor, and will be externally verified by City &amp; Guilds to make sure it is properly carried out.</p>	<a href="http://www.cityandguilds.com">www.cityandguilds.com</a>
607	Prepare and cook food by boiling, poaching and steaming	<p>Individual practical tasks</p> <p>Collectively the above practical assessments will cover all the activities in the outcomes, as well as sampling the underpinning knowledge to verify coverage of the units.</p>	<a href="http://www.cityandguilds.com">www.cityandguilds.com</a>
608	Prepare and cook food by stewing and braising		
609	Prepare and cook food by baking, roasting and grilling	They are set by City & Guilds, delivered and marked by the tutor/assessor, and will be externally verified by City & Guilds to make sure they are properly carried out.	
610	Prepare and cook food by deep frying and shallow frying		
611	Regeneration of pre-prepared food	Externally set assessments, locally marked and externally verified	
612	Cold food preparation		