



Department for Education



WORK SKILLS

SKILLS FOR PLANNING & COOKING SET MENUS: LEVEL 1 (PART B)

COURSE SUMMARY:

This course will give you a broad introduction to working in hospitality, equipping you with knowledge and skills specific to this industry. This course is designed to support progression to further learning and ultimately to work in hospitality. This course gives you the opportunity to familiarise yourself and work within an industrial kitchen. During the course, you will prepare, plan and cook a range of meals including a pop-up lunch event for family/friends.

ENTRY REQUIREMENTS:

- This course is Level 1 Part B (learners can complete Part A and Part B in any order)
- Have good reading and writing skills and follow basic written instructions
- Happy to take part in a range of practical activities in the kitchen
- As you will be working with others it is important to keep safe and listen to verbal instructions



AWARD:
Accredited by Realise
Futures at Level 1

WHAT WILL YOU DO ON THIS COURSE?

This course is fun and practical, you will learn:

- ✓ **Plan &** create your own menu
- ✓ **How to do** allergen checks and calculate calories in meals
- ✓ **Budgeting** and price comparison of ingredients
- ✓ **Prepare and** cook a vegetarian dish
- ✓ **Prepare and** cook a meat dish
- ✓ **Prepare and** cook a dessert
- ✓ **Use your** creative skills to plan a themed menu
- ✓ **Invite your** friends and family to a pop-up lunch
- ✓ **You will** create a portfolio of your achievements throughout the course

PROGRESSION FROM THIS COURSE:

- After you have completed this course and the Skills for Hospitality Level 1 you can progress to the Skills for Cooking and Catering for All: Level 2
- Food Safety for Catering: Level 2 Award



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