

Assessment details for Level 3 units

The units listed below within these qualifications have the option of being assessed through a portfolio of evidence or onscreen multiple choice testing (to be confirmed by January 2012).

The units are criterion referenced, based on the achievement of all the specified learning outcomes.

Each of the units within the qualifications has specified assessment criteria. The overall grading in this qualification is a pass, based upon the successful completion of the external assessment(s) or a portfolio of evidence or a combination of both.

To be confirmed by January 2012.

- Principles of Preparing, Cooking and Finishing Complex Soups
- Principles of Preparing, Cooking and Finishing Fresh Pasta Dishes
- Principles of Preparing, Cooking and Finishing Complex Cakes, Sponges, Biscuits and Scones
- Principles of Preparing, Cooking and Presenting Complex Cold Products
- Principles of Food Safety Supervision for Catering.