

TLM Entry Level Award in Catering - Entry Level 3

[General guidance for interpreting OCF qualification levels](#) [1]

[Link to assessor's guide to interpreting the criteria for this unit](#) [2]

Click on the links in the table below for specific guidance on the assessment criteria.

Unit 1, Hygiene in Catering (2 credits)

1. Use and maintain cleaning tools, methods and hygiene practices

[1.1 I can identify the impact and proper use of cleaning products.](#) [3]

[1.2 I can use a range of cleaning tools.](#) [4]

[1.3 I can apply various cleaning methods.](#) [5]

[1.4 I can identify cleaning techniques.](#) [6]

[1.5 I can identify the standards for hygiene practices when handling food \(HACCP\).](#) [7]

[1.6 I can monitor and manage the stock.](#) [8]

[1.7 I can follow instructions.](#) [9]

Unit 2, Effectiveness in the Catering Environment (2 credits)

1. Use, organise and maintain the workplace.

[1.1 I can carry out routine maintenance](#) [11]

[1.2 I can manually clean dishes and sinks](#) [12]

[1.3 I can operate kitchen appliances](#) [13]

[1.4 I can prepare simple food](#) [14]

Unit 3, The Catering Environment Ethics and Attitudes (2 credits)

1. Have a good work ethic and attitude

[1.1 I can help others](#) [16]

[1.2 I can show initiative](#) [17]

[1.3 I can work in a team](#) [18]

[1.4 I can work flexibly](#) [19]

[1.5 I can work in an orderly manner](#) [20]

[1.6 I can work systematically](#) [21]

[1.7 I can identify actions to maintain good health](#) [22]

There are further optional shared units from other Awarding Organisations that we can use. Please contact us if you want to use any of these so we can explain any additional needs or answer any of your questions. [Link to additional Entry 3 units](#)

Source URL: <https://theingots.org/community/eme3c>

Links

- [1] https://theingots.org/community/QCF_levels
- [2] <https://theingots.org/community/emEL3U1X>
- [3] <https://theingots.org/community/sendic3u1x#1.1>
- [4] <https://theingots.org/community/sendic3u1x#1.2>
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- [21] <https://theingots.org/community/sendic3u3x#1.6>
- [22] <https://theingots.org/community/sendic3u3x#1.7>
- [23] <https://theingots.org/community/sendic3u3i>