

SQA Advanced Unit Specification

General information for centres

Unit title: Kitchen Planning and Design

Unit code: HP4K 48

Unit purpose: This unit is designed to introduce candidates to the skills required to evaluate the design of a production kitchen and the equipment used within the production kitchen. The candidate will learn how the following factors affect the design of a production kitchen; cost, efficiency, food hygiene and health and safety regulations.

On completion of the unit the candidate should be able to:

1. critically examine the factors affecting the planning, design and financing of a production kitchen.
2. analyse the effectiveness of a range of kitchen equipment for a food production kitchen.
3. evaluate the effectiveness of a production kitchen design.

Credit points and level: 1 SQA Credit at SCQF level 8: (8 SCQF credit points at SCQF level 8*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from National 1 to Doctorates.*

Recommended prior knowledge and skills: Access to this unit is at the discretion of the centre. However it would be beneficial if the candidate had knowledge of legislation relating to a production kitchen. This may be evidenced by possession of a Food Hygiene unit or similar qualification or experience.

Core skills: There may be opportunities to gather evidence towards core skills in this unit, although there is no automatic certification of core skills or core skills components.

Context for delivery: If this unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

SQA Advanced Unit Specification

Assessment: In order to achieve this unit, candidates are required to complete two assessments, the first assessment relates to Outcome 1 and requires the candidate to complete restricted response questions which cover all the knowledge and skills for Outcome 1. The second assessment covers Outcomes 2 and 3 and asks the candidates to evaluate the effectiveness of a range of kitchen equipment and the design of a production kitchen.

SQA Advanced Unit Specification

Unit specification: statement of standards

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The sections of the unit stating the outcomes, knowledge and/or skills, and evidence requirements are mandatory.

Where evidence for outcomes is assessed on a sample basis, the whole of the content listed in the knowledge and/or skills section must be taught and available for assessment. Candidates should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Critically examine the factors affecting the planning, design and financing of a production kitchen.

Knowledge and/or skills

- ◆ Understanding of the constraints involved
- ◆ The importance of good planning and design in relation to prevention of contamination of food, work efficiency and a safe working environment.
- ◆ Sources of supply of kitchen equipment
- ◆ Methods of financing kitchen equipment

Evidence requirements

Written/oral evidence covering all the knowledge and skills that the candidate can describe issues affecting the planning, design and financing of a production kitchen.

The assessment should be conducted under supervised conditions.

Assessment guidelines

The assessment for this outcome can be carried out by a restricted response questionnaire to cover all of the knowledge and skills outlined.

Outcome 2

Analyse the effectiveness of a range of kitchen equipment for a production kitchen.

Knowledge and/or skills

- ◆ Categorise equipment
- ◆ Factors influencing the siting and installation of equipment
- ◆ Selection of equipment for the food production kitchen

SQA Advanced Unit Specification

Evidence requirements

Please refer to Outcome 3.

Assessment guidelines

Please refer to Outcome 3.

Outcome 3

Evaluate the effectiveness of a production kitchen design.

Knowledge and/or skills

- ◆ Drawing/plan to accurate proportion
- ◆ Legalisation

Evidence requirements

The assessment is a project. Each candidate should choose a food production kitchen to evaluate, with the agreement of the tutor. Each candidate will be required to produce:

- an accurately proportioned plan of the production kitchen
- an evaluation of the existing layout and equipment
- an evaluation on the range of kitchen equipment
- a statement on factors influencing the siting and installation of the equipment
- recommendations for improvement.

Assessment guidelines

Whenever possible candidates should be encouraged to draw from their own experience when evaluating the equipment and design.

SQA Advanced Unit Specification

Administrative information

Unit code:	HP4K 48
Unit title:	Kitchen Planning and Design
Superclass category:	TJ
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FURTHER INFORMATION: Call SQA's Customer Contact Centre on 44 (0) 141 500 5030 or 0345 279 1000. Alternatively, complete our [Centre Feedback Form](#).

SQA Advanced Unit Specification

Unit specification: support notes

Unit title: Kitchen Planning and Design

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this unit

Outcome 1

The candidate must understand the need for good lighting to ensure that all areas can be seen to be clean and that work can be carried out safely, and that good ventilation is required for temperature and humidity control. The legal requirement for wholesome and adequate supplies of hot and cold water for food preparation and associated cleaning practices must also be known together with the requirements for good internal and external waste disposal practices. The requirements of legislation to staff washroom facilities should also be known.

The types and properties of suitable, durable, impermeable materials for the range of design, construction and maintenance factors must be clearly understood in relation to the limitation of physical, chemical and microbial contamination.

The need for the siting of fixtures and fittings to facilitate the ease of cleaning and ease of access for cleaning must be understood. The design, construction detail and effective maintenance of premises with respect to the prevention of access, restriction of breeding sites and control of infestation by pests including rodents, birds and insects must be known. Reference should also be made to the need to consider factors influencing the siting of food production facilities.

The candidate must understand the main requirements of the Food Safety Act and the Food Hygiene (Scotland) Regulations as they relate to the hygienic operation of food premises.

Outcome 2

The equipment selected for the food production unit should be appropriate in terms of space available, the amount and nature of work carried out in the unit, the competence of staff and compliance with food hygiene legislation.

Outcome 3

The food production unit selected for the work contained in Outcomes 2 and 3 should be a commercial kitchen with which the candidate is familiar. The effects of installing and using the equipment should include the nature of procedures which can be performed more efficiently in terms of standards, compliance with legislation and use of staff time. It may also refer to the need for further staff training, costs and ease of maintenance.

SQA Advanced Unit Specification

Guidance on the delivery and assessment of this unit

In the first instance, it would be beneficial for the tutor to guide the candidate through the legal requirements for the food premises and aspects of good practice. Candidates can then proceed to work individually. It is strongly recommended that the candidates visit at least one supplier of professional kitchen equipment. It would also be beneficial if the candidates could visit a recently built/refurbished kitchen to draw on the experiences of those who have first hand up-to-date knowledge of kitchen planning and design. Wherever possible, candidates should be encouraged to draw from their own experience when evaluating the equipment and design. It would be appropriate to use a computer programme for the design plan. The plan is not required to be an accurate to scale drawing, however, the plan should reflect accurate proportions.

Open learning

This unit could be delivered by open or distance learning, however it will require planning by the centre to ensure that the sufficiency and authenticity of candidate evidence. If Outcome 1 were carried out in isolation, arrangements would have to be made to ensure that the assessment is conducted under supervision.

Equality and inclusion

This unit specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence.

Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

SQA Advanced Unit Specification

General information for candidates

Unit title: Kitchen Planning and Design

The purpose of this unit is to enable you to demonstrate competence in the evaluation of a professional kitchen and suitable kitchen equipment. It is not necessary to have any previous knowledge of kitchen planning and design but beneficial to have a basic knowledge of the legal requirements relevant to food hygiene and health and safety in food premises.

You will learn about the factors which affect the design of a kitchen from legal requirements to efficiency. You will also look at what equipment is appropriate for different kitchens with regard to competence of staff and compliance with food hygiene legislations.

In this unit there are two assessments. The first assessment relates to Outcome 1 and the factors that affect kitchen design. The second assessment relates to Outcomes 2 and 3 and is a project where you will be asked to evaluate the design and equipment of a production kitchen that you are familiar with.