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| Title | **Prepare and cook soups, stocks and sauces** |
| Level | **2** | **Credits** | **7** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare and cook stocks, soups, and sauces |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Assemble food and equipment to prepare and cook soups, stocks and sauces** | P1 Identify requirements for preparing and cooking soupsP2 Choose and use tools and equipment for preparing and cooking soups correctlyP3 Use appropriate methods to prepare soups for cookingP4 Check that preparation of soups meets quality requirementsP5 Use appropriate methods to cook soupsP6 Check that the soup has the correct flavor, consistency and quantityP7Check that cooking of soups meets quality requirements | K1 Explain to store fresh soups, stocks and sauces correctlyK2 Explain to check that soups and stocks are fit for preparation and cookingK3 Brief you should do if there are problems with the soups and stocks or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook soups, stocks and saucesK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season soups, stocks and sauces according to requirements |
| **LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates)** | P1 Identify requirements for preparing and cooking stocksP2 Choose and use tools and equipment for preparing and cooking stocks correctly | K1 Explain to store fresh soups, stocks and sauces correctlyK2 Explain to check that soups and stocks are fit for preparation and cookingK3 Brief you should do if there are problems with the soups |

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| **to prepare soups, stocks and sauces for cooking** | P3 Use appropriate methods to prepare stocks for cookingP4 Check that preparation of stocks meets quality requirementsP5 Use appropriate methods to cook stocksP6 Check that the stock has the correct flavor, consistency and quantityP7Check that cooking of stocks meets quality requirementsP8 Correct temperatures for holding soups, stocks and sauces | and stocks or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook soups, stocks and saucesK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season soups, stocks and sauces according to requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish soup, stock and sauce ingredients dishes** | P1 Identify requirements for preparing and cooking saucesP2 Choose and use tools and equipment for preparing and cooking sauces correctlyP3 Use appropriate methods to prepare sauces for cookingP4 Check that preparation of sauces meets quality requirementsP5 Use appropriate methods to cook saucesP6Check that the sauce has the correct flavor, consistency and quantity | K1 Explain to store fresh soups, stocks and sauces correctlyK2 Explain to check that soups and stocks are fit for preparation and cookingK3 Brief you should do if there are problems with the soups and stocks or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook soups, stocks and saucesK5Explain to carry out the appropriate cooking methods correctlyK6 Explain to finish and season soups, stocks and sauces according to requirements |

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|  | P7Check that cooking of sauce meets quality requirements |  |
| **LU4: Present soups, stocks and sauces for service following senior guidance** | P1 Garnish and present the dish to meet organizational specificationsP2 Make sure dishes are at correct temperature for holding and servingP3 Safely store cooked sauces and soups not for immediate use | K1 Describe how to present soups, stocks and sauces for service according to customers requirements |