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| Title | **Prepare hot and cold sandwiches** | | |
| Level | **2** | **Credits** | **4** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare, hot and cold sandwiches |

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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 hot and cold sandwiches** | P1 Identify requirements for preparing hot sandwiches  P2 Choose and use tools and equipment for preparing hot sandwiches correctly  P3 Use appropriate methods to prepare hot sandwiches  P4Check that the sandwich has the correct flavor, consistency and quantity  P5Check that preparation of hot sandwiches meets quality requirements | K1 Explain to store fresh hot and cold sandwiches correctly  K2 Explain to check that hot and cold sandwich ingredients are fit for preparation  K3 Brief you should do if there are problems with the hot and cold sandwich ingredients  K4Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches  K5 Explain to garnish hot and cold sandwiches according to requirements |
| **LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare hot sandwiches** | P1 Identify requirements for preparing cold sandwiches  P2 Choose and use tools and equipment for preparing cold sandwiches correctly  P3 Use appropriate methods to prepare cold sandwiches  P4Check that the sandwich has the correct flavor, consistency and quantity | K1 Explain to store fresh hot and cold sandwiches correctly  K2 Explain to check that hot and cold sandwich ingredients are fit for preparation  K3 Brief you should do if there are problems with the hot and cold sandwich ingredients  K4Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches  K5 Explain to garnish hot and cold sandwiches according to |

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|  | P5Check that preparation of cold sandwiches meets quality requirements  P6 Correct temperatures for holding hot and cold sandwiches | requirements |
| **LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare cold sandwiches** | P1 Identify requirements for preparing and cooking hot and cold sandwiches  P2 Choose and use tools and equipment for preparing and cooking hot and cold sandwiches correctly  P3 Use appropriate methods to prepare hot and cold sandwiches for cooking  P4 Check that preparation of hot and cold sandwiches meets quality requirements  P5 Use appropriate methods to hot and cold sandwiches sauces  P6Check that the hot and cold sandwiches has the correct flavor, consistency and quantity  P7Check that cooking of hot and cold sandwiches meets quality requirements | K1 Explain to store fresh hot and cold sandwiches correctly  K2 Explain to check that hot and cold sandwich ingredients are fit for preparation  K3 Brief you should do if there are problems with the hot and cold sandwich ingredients  K4Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches  K5 Explain to garnish hot and cold sandwiches according to requirements |
| **LU4: Present hot and cold sandwiches for service following senior guidance** | P1 Garnish and present the sandwich to meet organizational specifications  P2 Make sure hot and cold sandwiches are at | K1 Explain to store fresh hot and cold sandwiches correctly  K2 Explain to check that hot and cold sandwich ingredients are fit for preparation |

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|  | correct temperature for holding and serving  P3 Safely store hot and cold sandwiches not for immediate use | K3 Brief you should do if there are problems with the hot and cold sandwich ingredients  K4Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches  K5 Explain to garnish hot and cold sandwiches according to requirements |