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| Title | **Develop advanced skills in food preparation and cooking** | | |
| Level | **4** | **Credits** | **6** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to develop advance skills in food preparation and cooking |

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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 Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **D1-4 Understand how to independently assemble food and equipment to prepare, and cook complex dishes**  **Overview**  This Competency Standard is about preparing, cooking and finishing complex soups, for example | P1- Assemble food and ingredients required to prepare, cook and finish complex dishes  P2- Where necessary, defrost ingredients for complex dishes  P3- Select appropriate equipment needed to prepare, cook and finish complex dishes  P4- Check that the ingredients for complex dishes meet type, quality and quantity requirements. | K1- Store fresh complex dishes correctly before cooking.  K2-Check that complex dishes are fit for preparation and cooking.  K3-Verify the procedure if there are problems with the complex dishes or other ingredients  K4- Check the service time and to decide that complex dish needs defrosting before cooking.  K5- Prepare complex dishes including defrosting, seasoning and storing  K6-Observe that staff is using correct tools and equipment to prepare cook and finish complex dishes for best quality  K7- Give detail to carry out the appropriate cooking methods correctly  K8- Taste to finish and season complex dishes according to requirements  K9- Mention correct temperatures for holding complex dishes  K10- Explain organizational guidelines for health and safety. |
| **D2 Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking** | P1- Identify requirements for preparing complex  dishes for cooking  P2- Choose and use tools and equipment for preparing complex dishes correctly  P3- Use appropriate methods to prepare complex dishes for cooking |

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|  | P4- Check that preparation of complex dishes  meets quality requirements | K11- Provide special requirements for food safety K12- Compliance with food inspectors as required  K13-Adopt and maintain HACCP standards |
| **D3 Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes** | P1- Identify requirements for cooking complex  dishes  P2- Choose and use tools and equipment to cook complex dishes correctly  P3- Use appropriate methods to cook complex  dishes  P4- Combine soup with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P6- Check that cooking of complex dishes  meets quality requirements. |
| **D4 –Understand how to independently present complex dishes for service** | P1- Finish, garnish and present the dish to meet organizational specifications  P2- Make sure dishes are at correct temperature for holding and serving  P3- Safely store cooked complex dishes not for immediate use. |