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| Title | **Prepare, cook and finish complex fish and shellfish dishes** | | |
| Level | **3** | **Credits** | **8** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex fish and shellfish dishes |

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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** |
| **H1 Assemble food and equipment to prepare, cook and finish complex fish and shellfish dishes** | P1- Assemble food and ingredients required to prepare, cook and finish complex fish and shellfish dishes  P2- Where necessary, defrost fish and shellfish and other ingredients for complex fish and shellfish dishes  P3- Select appropriate equipment needed to prepare, cook and finish complex fish and shellfish dishes  P4-Check that fish, shellfish and other ingredients meet type, quality and quantity requirements | K1-Maintain and check refrigerator and freezer separate for the storage of fresh and frozen fish and shellfish dishes, as well as fish and shellfish correctly before cooking.  K2- Examine physically , color, aroma and temperature that fish and shellfish is fit for preparation and cooking  K3- Hold and informed to seniors if there are problems with the fish and shellfish or other ingredients  K4- Check physical condition to decide that fish and shellfish need defrosting before cooking and why this is important.  K5- Check misen-place ,service and prepared time , use standard recipe card to prepare complex fish and shellfish dishes including defrosting, seasoning and storing  K6- Observe that staff is using right or correct tools and equipment to prepare, cook and finish complex fish and shellfish dishes  K7-Follow standard recipe card to carry out the appropriate cooking methods correctly  K8- Check and taste to finish and season complex fish and shellfish dishes according to requirements.  K9- Use Correct temperatures for holding complex fish and |
| **H2 Use appropriate methods and equipment to prepare complex fish and shellfish dishes for cooking.** | P1- Identify requirements for preparing complex fish and shellfish dishes for cooking  P2- Choose and use tools and equipment for preparing complex fish and shellfish dishes correctly  P3- Use appropriate methods to prepare complex fish and shellfish dishes for cooking  P4- Check that preparation of complex fish and |

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|  | shellfish dishes meets quality requirements. | shellfish dishes  K10- Understand organizational guidelines for health and safety  K11- Mention special requirements for food safety. K12- Coordinate with food inspectors as required K13-Keep record to Maintain the HACCP standards. |
| **H3 Use appropriate methods and equipment to cook complex fish and shellfish dishes.** | P1- Identify requirements for cooking complex fish and shellfish dishes  P2- Choose and use tools and equipment to cook complex fish and shellfish dishes correctly  P3- Use appropriate methods to cook complex fish and shellfish dishes  P4- Combine fish and shellfish with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P6- Check that cooking of complex fish and shellfish dishes meets quality requirements. |
| **H4 Present fish and shellfish 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 fish and shellfish dishes, together with fish and shellfish not for immediate use. |