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| Title | **Prepare, cook and finish complex hot sauces** |
| Level | **3** | **Credits** | **4** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex hot 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 Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **K1- Assemble food and equipment to prepare, cook and finish complex hot sauces.****Overview**This Competency Standard is about preparing, cooking and finishing complex hot sauces, for example: | P1- Assemble food and ingredients required to prepare, cook and finish complex hot saucesP2- Where necessary, defrost hot sauce and other ingredients for complex hot saucesP3- Select appropriate equipment needed to prepare, cook and finish complex hot saucesP4- Check that hot sauce and other ingredients meet type, quality and quantity requirements | K1- Use appropriate pots to store fresh and frozen hot sauces and hot sauce ingredients correctly before cookingK2- Check misen place of hot sauce ingredients which are necessary for preparation and cooking.K3- Eliminate if there are problems with the hot sauce ingredients or other ingredientsK4-Check , verify and decide when hot sauce ingredients need defrosting before cooking and why this is importantK5- Pursue standard recipe card to prepare complex hot sauces including defrosting, seasoning and storing.K6- Monitor that staff is using the correct tools and equipment to prepare, cook and finish complex hot saucesK7- Ensure to carry out the appropriate cooking methods correctlyK8- Taste, finish and season complex hot sauces according to requirements.K9- Use correct temperatures for holding complex hot sauces K10-Understand organizational guidelines for health and |
| **K2- Use appropriate methods and equipment to prepare complex hot sauces for cooking.** | P1- Identify requirements for preparing complex hot sauces for cookingP2- Choose and use tools and equipment for preparing complex hot sauces correctlyP3- Use appropriate methods to prepare complex hot sauces for cookingP4- Check that preparation of complex hot sauces meets quality requirements. |

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| **K3 Use appropriate methods and equipment to cook complex hot sauces and dressing** | P1- Identify requirements for cooking complex hot saucesP2- Choose and use tools and equipment to cook complex hot sauces correctlyP3- Use appropriate methods to cook complex hot saucesP4- Combine hot sauce ingredients with other ingredientsP5- Check that the dish has the correct flavor, consistency and quantityP6-Check that cooking of complex hot sauces meets quality requirements. | safetyK11- Mention Special requirements for food safety K12- coordinates with food inspectors as required.K13- Keep used record maintenance of HACP standards. |
| **K4 Present hot sauces for service** | P1--Finish, garnish and present the dish to meet organizational specificationsP2- Make sure dishes are at correct temperature for holding and servingP3- Safely store cooked complex hot sauces and hot sauce ingredients not for immediate use |