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| Title | **Monitor the quality of food production** |
| Level | **4** | **Credits** | **10** |

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| Purpose | The aim of this module is to develop knowledge, skills and understanding of monitoring the quality of food production area |

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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-Check that preparation of food meets requirements** | **The students will be able to:****P1:** Ensure that associates understand the requirements for preparing food and have the correct tools and equipment for preparing food correctly, including observing, questioning, encouraging associates to ask questions, providing appropriate support**P2:** Know the appropriate methods to prepare food for cooking, including; beating, blending, clarification, cleaning, cooling, cutting, defrosting, dicing, dipping, flavoring, grading, greasing, kneading, marinating , measuring, mixing, moistening, pan greasing, polishing, portioning, pre washing, proofing, sanitizing, seasoning, sheeting, slicing, sorting, spraying, trimming, and washing.**P3:** Have the ability to monitor the capability of associates to use preparation methods safely and appropriately, including the ability of Chefs de Partie to sequence multi-stage preparation methods.**P4:** Have the ability to of check that preparation of food for cooking meets quality requirements, including for simple and complex dishes | **The students will be able to:****K1:** Check that associates understand the requirements for preparing food.**K2:** Check that associates have the correct tools and equipment for preparing food correctly.**K3:** Check that associates are using appropriate methods to prepare food for cooking.**K4:** Check that preparation of food meets quality requirements**K5:** Understandoperational management systems, including effective implementation of HACCP standards, inventory controls, costing, menu preparation, execution, food preparation and cooking, recipe implementation.**K6:** Understand the importance of kitchen layout, including receiving food and other items from stores, preparing food, cooking and finishing dishes, waste disposal, working with hot liquids, dispatching food to food outlets. |

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| **D2-**Check that cooking of food meets requirements | **The students will be able to:****P1:** Understand the preparing food and have the correct tools and equipment for preparing food correctly, including observing, questioning, encouraging associates to ask questions, providing appropriate support**P2:** Execute/Understand the appropriate methods for cooking for simple and complex dishes, including dry cooking methods (sautéing, pan frying, deep frying, grilling, roasting, griddling, baking, baking, blind ,baking, scrambling), moist cooking methods (simmering, boiling, steaming, poaching, simmering, boiling, steaming), combination cooking methods (braising, stewing)**P3:** Monitor the capability of associates to use cooking methods safely and appropriately, including the ability of Chefs de Partie to sequence multi-stage cooking methods.**P4:** Check that cooking of food meets service quality requirements, including for simple and complex dishes.**P5:** Ensure that portion control requirements are met, in order to meet guest requirements and expectations, to meet yield and profit expectations**P6**: Check that associates understand the requirements for cooking food**P7:** Check that associates have the correct tools and equipment to cook .food correctly.**P8:** Check that associates are using appropriate methods to cook food correctly. | **The students will be able to:****K1:** Understand the preparing food and have the correct tools and equipment for preparing food correctly, including observing, questioning, encouraging associates to ask questions, providing appropriate support**K2:** Explain and guide on the appropriate methods for cooking for simple and complex dishes, including dry cooking methods (sautéing, pan frying, deep frying, grilling, roasting, griddling, baking, baking, blind ,baking, scrambling), moist cooking methods (simmering, boiling, steaming, poaching, simmering, boiling, steaming), combination cooking methods (braising, stewing) |

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|  | **P9:** Check that the dish has the correct flavor, consistency and quantity.**P10:** Check that cooking of food meets quality requirements and ensure that portion control requirements are met | **The students will be able to:****K1:** Ensure that work areas are cleared of equipment and food products**K2:** Ensure that all equipment and surfaces are cleaned and sanitized.**K3:** Ensure that all surplus food, equipment and materials are returned to the appropriate department.**K4:** Ensure that the team hands over to the next shift if appropriate |
| **D3**Check that clear down is carried out efficiently | **The students will be able to:****P1:** Observe and check that teams are managing efficient clear downs, including procedures and policies for cleaning and storing equipment, returning food to stores, cleaning and sanitizing equipment and surfaces**P2:** Monitor procedures for handing over to the next shift, including exchange of information between section Chefs de Partie, transfer of operational information (including levels of bookings) and critical information (including problems with supplies, equipment, guests‟ special requirements) Knowledge of communications for handing over to next shift, including verbal (between colleagues) and in writing (completing and reading kitchen logs), using appropriate technical language |