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| Title | **Monitor delivery of food production into service areas** | | |
| Level | **4** | **Credits** | **8** |

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| Purpose | The aim of this module is to develop knowledge, skills and understanding of monitoring delivery of food production into service areas |

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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** |
| **I1- Check that food has been presented as intended** | **The students will be able to:**  **P1**. K1: Ensure that the final presentation of dishes is in line with organizational requirements and guest needs. Identify and rectify any gaps in presentation and delivery of dishes  **P2**: Ensure that procedures are being followed to achieve best presentation of all dishes in all kitchen outlets (e.g. cold kitchen, hot kitchen, bakery kitchen)  **P3**: Ensure consistent inspection of food preparation, cooking and presentation  **P4**.Perform consistent inspection of food preparation, cooking and presentation, in order to manage professional and organizational standards, identify the need for additional or remedial training  **P5**: Establish and monitor processes to check that food presented for service is of the type, quality and quantity required by the guest  **P6**: Discuss feedback on food production with appropriate colleagues and agreeing on improvements | **The students will be able to:**  **K1**: Understand entire kitchen operation and service procedure Knowledge of the importance of following current culinary trends and methods, including technological advances, reliance on pre-prepared foods to cut on-site costs, recycling and energy consumption issues, the visual appeal of food outlets, levels of staff usage.  **K2**: Explain the importance of final presentation of dishes being in line with organizational requirements and guest needs, including meeting guest requirements and expectations, meeting organizational standards, identifying and rectifying any gaps in presentation and delivery of dishes. |

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|  |  | **The students will be able to:**  **K1**: Identify the daily food preparation requirements  **K2**: Ensure that food is produced as per recipes and according to organizational portion controls  **K3**: Explain the procedure of checking food presented for service is of the type, quality and quantity required by the guest  **K4**: Ensure that each section is minimizing waste in line with organizational requirements  **The students will be able to:**  **K1**: Ensure that associates understand the correct temperature for the service of different dishes  **K2**: Monitor that dishes are presented and maintained at the appropriate temperature  **K3**: Ensure that all food storage areas are maintained at the required temperature  **K4**: Ensure that food transportation equipment is maintained at the correct temperature |
| **I2- Check quantities of food are as required and intended** | **The students will be able to:**  **P1**:Check the quantities and portions of dishes in line with organizational requirements and guest needs, including the impact on costs, guest perceptions, identifying and rectifying any gaps in quantities of dishes produced, including cooking extra dishes when required, keeping guests informed of any delays  **P2**: Ensure that food is produced as per recipes and according to organizational portion controls (including set weight per person, number of portions per dish) and what these controls are, including set weight per person, number of portions per dish  **P3**: Check that food presented for service is of the type and quantity required by the guest, including by observation, checking food order checks |
| **I3-Check that food is served at correct temperature** | **The students will be able to:**  **P1**: Manage systems including effective implementation of HACCP standards  **P2**: Hold and serve hot food, including pre-heating holding equipment, not using the equipment to re- heat food, checking the equipment regularly if hot water is used (including topping up with hot water, not cold), keeping food fully in lit areas when heated lights are used; using a temperature probe to check internal temperatures |

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|  | **P3**: Check that food presented for service is of the type, quality and quantity required by the guest (including warmers, servicing trolleys)  **P4**: Monitor the correct temperature for the service of different dishes, maintaining food storage areas and food transportation equipment at the required temperature, including warmers, servicing trolleys  **P5**: Identify problems with temperature of food, including faulty equipment, poor service delivery, lack of training Ability to rectify problems with temperature of food, including reheated the where appropriate, disposing of food and re-cooking dish where appropriate, monitoring issues relating to potential food safety and food poisoning due to poor temperature controls  **P6**: Discuss feedback on food production with appropriate colleagues and agreeing on improvements | **K5**:Identify and resolve any problems in temperature maintenance |