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| Title | **Prepare and finish salad and fruit dishes** | | |
| Level | **2** | **Credits** | **3** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare, simple salad and fruit 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 standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Assemble food and equipment to prepare and finish simple salad and fruit dishes** | P1 Assemble food and ingredients required to prepare and finish simple salad and fruit dishes  P2 Where necessary, defrost ingredients for simple salad and fruit dishes  P3 Select appropriate equipment needed to prepare and finish simple salad and fruit dishes  P4 Check that simple salad and fruit dishes and other ingredients meet type, quality and quantity requirements | K1 Explain to store fresh and chilled simple salad and fruit dishes correctly  K2 Explain to check that simple salad and fruit ingredients are fit for preparation and finishing  K3 Brief you should do if there are problems with the salad and fruit or other ingredients  K4 Explain to decide when simple salad and fruit ingredients need defrosting before preparation and finishing, and Define this is important  K5 Explain to prepare simple salad and fruit dishes including defrosting, seasoning and storing  K6 Define it is important to use the correct tools and equipment to prepare and finish simple salad and fruit dishes  K7 Explain to carry out the appropriate finishing methods correctly  K8 Explain to season and finish simple salad and fruit dishes according to requirements |

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| **LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare simple salad and fruit dishes** | P1 Identify requirements for preparing simple salad and fruit dishes  P2 Choose and use tools and equipment for preparing simple salad and fruit dishes correctly  P3 Use appropriate methods to prepare simple salad and fruit dishes  P4 Check that preparation of simple salad and fruit dishes meets quality requirements  P5 Correct temperatures for holding simple salad and fruit dishes | K1 Explain to store fresh and chilled simple salad and fruit dishes correctly  K2 Explain to check that simple salad and fruit ingredients are fit for preparation and finishing  K3 Brief you should do if there are problems with the salad and fruit or other ingredients  K4 Explain to decide when simple salad and fruit ingredients need defrosting before preparation and finishing, and Define this is important  K5 Explain to prepare simple salad and fruit dishes including defrosting, seasoning and storing  K6 Define it is important to use the correct tools and equipment to prepare and finish simple salad and fruit dishes  K7Explain to season and finish simple salad and fruit dishes according to requirements |
| **LU3: Finish and present simple salad and fruit dishes for service following senior’s guidance** | P1 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 meat, poultry and fish dishes not for immediate use | K1 Explain advantages and importance to present simple salad and fruit dishes according to customers requirements |