|  |  |
| --- | --- |
| Title | **Develop advanced skills in food preparation and cooking** |
| Level | **4** | **Credits** | **6** |

|  |  |
| --- | --- |
| Purpose | The aim of this module to develop knowledge, skill and understanding to develop advance skills in food preparation and cooking |

|  |  |
| --- | --- |
| Classification ISCED | 1013 Hotel, restaurants and catering |

|  |  |
| --- | --- |
| Available grade | Competent / Not yet competent |

|  |  |
| --- | --- |
| Modification history | N/A |

|  |  |  |
| --- | --- | --- |
| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **D1-4 Understand how to independently assemble food and equipment to prepare, and cook complex dishes****Overview**This Competency Standard is about preparing, cooking and finishing complex soups, for example | P1- Assemble food and ingredients required to prepare, cook and finish complex dishesP2- Where necessary, defrost ingredients for complex dishesP3- Select appropriate equipment needed to prepare, cook and finish complex dishesP4- Check that the ingredients for complex dishes meet type, quality and quantity requirements. | K1- Store fresh complex dishes correctly before cooking.K2-Check that complex dishes are fit for preparation and cooking.K3-Verify the procedure if there are problems with the complex dishes or other ingredientsK4- Check the service time and to decide that complex dish needs defrosting before cooking.K5- Prepare complex dishes including defrosting, seasoning and storingK6-Observe that staff is using correct tools and equipment to prepare cook and finish complex dishes for best qualityK7- Give detail to carry out the appropriate cooking methods correctlyK8- Taste to finish and season complex dishes according to requirementsK9- Mention correct temperatures for holding complex dishesK10- Explain organizational guidelines for health and safety. |
| **D2 Understand how to use equipment and multi-stage methods independently to prepare complex dishes for cooking** | P1- Identify requirements for preparing complexdishes for cookingP2- Choose and use tools and equipment for preparing complex dishes correctlyP3- Use appropriate methods to prepare complex dishes for cooking |

|  |  |  |
| --- | --- | --- |
|  | P4- Check that preparation of complex dishesmeets quality requirements | K11- Provide special requirements for food safety K12- Compliance with food inspectors as requiredK13-Adopt and maintain HACCP standards |
| **D3 Understand how to use equipment and multi-stage methods independently to cook and finish complex dishes** | P1- Identify requirements for cooking complexdishesP2- Choose and use tools and equipment to cook complex dishes correctlyP3- Use appropriate methods to cook complexdishesP4- Combine soup with other ingredientsP5- Check that the dish has the correct flavor, consistency and quantityP6- Check that cooking of complex dishesmeets quality requirements. |
| **D4 –Understand how to independently present complex dishes 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 dishes not for immediate use. |