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| Title | **Prepare, cook and finish complex meat dishes** | | |
| Level | **3** | **Credits** | **8** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex meat 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 Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **F1-4 F1**  **independently**  **assemble food and equipment to prepare, cook and finish complex meat dishes.**  **Overview**  This Competency Standard is about preparing, cooking and finishing complex meat dishes, for example: | P1- Assemble food and ingredients required to prepare, cook and finish complex meat dishes  P2- Where necessary, defrost meat and other ingredients for complex meat dishes  P3- Select appropriate equipment needed to prepare, cook and finish complex meat dishes  P4- Check that meat and other ingredients meet type, quality and quantity requirements | K1-Explain the storage of fresh and frozen meat correctly before cooking  K2-Check that meat is fit for preparation and cooking  K3- Reject if there are problems with the meat or other ingredients  K4- Check service time and decide that meat needs defrosting before cooking.  K5- Follow standard recipe to prepare complex meat dishes including defrosting, seasoning and storing  K6- Check that staff is using correct tools and equipment to prepare, cook and finish complex meat dishes for best quality food  K7- Follow to carry out the appropriate cooking methods correctly  K8- Taste , finish and season complex meat dishes according to requirements  K9- Mention Correct temperatures for holding complex meat |
| **F2- Use Appropriate methods and equipment to prepare complex meat dishes for cooking.** | P1- Identify requirements for preparing complex meat dishes for cooking  P2- Choose and use tools and equipment for preparing complex meat dishes correctly  P3- Use appropriate methods to prepare complex meat dishes for cooking |

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|  | P4- Check that preparation of complex meat dishes meets quality requirements | dishes.  K10- Understand organizational guidelines for health and safety  K11- Mention special requirements for food safety K12- Coordinate with food inspectors as required K13- Write Maintenance of HACCP standards. |
| **F3 Use appropriate methods and equipment to cook complex meat dishes.** | P1- Identify requirements for cooking complex meat dishes  P2- Choose and use tools and equipment to cook complex meat dishes correctly  P3- Use appropriate methods to cook complex meat dishes  P4- Combine meat with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P6- Check that cooking of complex meat dishes meets quality requirements |
| **F4**  **independently Present complex meat dishes for service** | P1- Finish, 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 complex meat dishes and meat not for immediate use. |