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| Title | **Prepare, cook and finish complex vegetable dishes** | | |
| Level | **3** | **Credits** | **4** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish complex vegetable 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** |
| **J1 Assemble food and equipment to prepare, cook and finish complex vegetable dishes.**  **Overview**  This Competency Standard is about preparing, cooking and finishing complex vegetable dishes, for example: | P1- Assemble food and ingredients required to prepare, cook and finish complex vegetable dishes  P2- Where necessary, defrost vegetables and other ingredients for complex vegetable dishes  P3- Select appropriate equipment needed to prepare, cook and finish complex vegetable dishes  P4- Check that vegetables and other ingredients meet type, quality and quantity requirements. | K1- Use walk-in refrigerator and freezer to store fresh and frozen vegetable dishes and vegetables correctly before cooking.  K2- Check freshness, color and expiry to ensure that vegetables are fit for preparation and cooking.  K3- Reject inform to sous chef as well as vendor / supplier on receiving if there are problems with the vegetables or other ingredients  K4-Check physical condition of vegetables and take decision which vegetables are needs defrosting before cooking, to maintain food quality as per standard.  K5- Follow standard recipe card and appropriate cooking method or technique to prepare complex vegetable dishes including defrosting, seasoning and storing.  K6- Make clear that for quality product staff is using correct tools and equipment to prepare, cook and finish complex vegetable dishes.  K7-Follow to carry out the appropriate cooking methods correctly |
| **J2- Use appropriate methods and equipment to prepare complex vegetable dishes for cooking.** | P1- Identify requirements for preparing complex vegetable dishes for cooking  P2- Choose and use tools and equipment for preparing complex vegetable dishes correctly  P3- Use appropriate methods to prepare complex vegetable dishes for cooking |

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|  | P4-Check that preparation of complex vegetable dishes meets quality requirements. | K8- Observe and taste to finish and season complex vegetable dishes according to requirements.  K9- Develop Correct temperatures for holding complex vegetable dishes.  K10-Explain organizational guidelines for health and safety K11-Mention Special requirements for food safety.  K12- Coordinate with food inspectors as required  K13-Keep used record maintenance of HACCP standards. |
| **J3- Use appropriate methods and equipment to cook complex vegetable dishes** | P1- Identify requirements for cooking complex vegetable dishes  P2- Choose and use tools and equipment to cook complex vegetable dishes correctly  P3- Use appropriate methods to cook complex vegetable dishes  P4- Combine vegetables with other ingredients  P5- Check that the dish has the correct Flavor, consistency and quantity  P6-Check that cooking of complex vegetable dishes meets quality requirements. |
| **J4- Present vegetable 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 vegetable dishes and vegetables not for immediate use. |