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| Title | **Prepare, cook and finish complex hot sauces** | | |
| 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 hot sauces |

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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** |
| **K1- Assemble food and equipment to prepare, cook and finish complex hot sauces.**  **Overview**  This Competency Standard is about preparing, cooking and finishing complex hot sauces, for example: | P1- Assemble food and ingredients required to prepare, cook and finish complex hot sauces  P2- Where necessary, defrost hot sauce and other ingredients for complex hot sauces  P3- Select appropriate equipment needed to prepare, cook and finish complex hot sauces  P4- Check that hot sauce and other ingredients meet type, quality and quantity requirements | K1- Use appropriate pots to store fresh and frozen hot sauces and hot sauce ingredients correctly before cooking  K2- Check misen place of hot sauce ingredients which are necessary for preparation and cooking.  K3- Eliminate if there are problems with the hot sauce ingredients or other ingredients  K4-Check , verify and decide when hot sauce ingredients need defrosting before cooking and why this is important  K5- Pursue standard recipe card to prepare complex hot sauces including defrosting, seasoning and storing.  K6- Monitor that staff is using the correct tools and equipment to prepare, cook and finish complex hot sauces  K7- Ensure to carry out the appropriate cooking methods correctly  K8- Taste, finish and season complex hot sauces according to requirements.  K9- Use correct temperatures for holding complex hot sauces K10-Understand organizational guidelines for health and |
| **K2- Use appropriate methods and equipment to prepare complex hot sauces for cooking.** | P1- Identify requirements for preparing complex hot sauces for cooking  P2- Choose and use tools and equipment for preparing complex hot sauces correctly  P3- Use appropriate methods to prepare complex hot sauces for cooking  P4- Check that preparation of complex hot sauces meets quality requirements. |

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| **K3 Use appropriate methods and equipment to cook complex hot sauces and dressing** | P1- Identify requirements for cooking complex hot sauces  P2- Choose and use tools and equipment to cook complex hot sauces correctly  P3- Use appropriate methods to cook complex hot sauces  P4- Combine hot sauce ingredients with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P6-Check that cooking of complex hot sauces meets quality requirements. | safety  K11- Mention Special requirements for food safety K12- coordinates with food inspectors as required.  K13- Keep used record maintenance of HACP standards. |
| **K4 Present hot sauces 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 hot sauces and hot sauce ingredients not for immediate use |