|  |  |  |  |
| --- | --- | --- | --- |
| Title | **Prepare, cook and finish complex dressings and cold sauces** | | |
| Level | **3** | **Credits** | **4** |

|  |  |
| --- | --- |
| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish dressings and cold sauces |

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

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

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

|  |  |  |
| --- | --- | --- |
| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **L1 Assemble food and equipment to prepare cook and finish complex dressings and cold sauces.**  This Competency Standard is about preparing, cooking and finishing complex dressings and cold sauces, for example: | P1- Assemble food and ingredients required to prepare, cook and finish complex dressings and cold sauces  P2- Where necessary, defrost dressing and cold sauce ingredients and other ingredients for complex dressings and cold sauces  P3- Select appropriate equipment needed to prepare, cook and finish complex dressings and cold sauces  P4- Check that dressing and cold sauce ingredients and other ingredients meet type, quality and quantity requirements | K1- Cover, tag and store fresh and frozen dressings and cold sauces, together with and dressing and cold sauce ingredients correctly before cooking.  K2- Check physically , expiry to ensure that dressing and cold sauce ingredients are fit for preparation and cooking  K3- Reject or hold and inform to Sous chef if there are problems with the dressing and cold sauce ingredients or other ingredients.  K4- Check physical condition and decide that dressing and cold sauce ingredients needs defrosting before cooking and why this is important  K5- Used standard recipe card to prepare complex dressings and cold sauces including defrosting, seasoning and storing  K6- Monitor that production staff are using correct tools and equipment to prepare, cook and finish complex dressings and cold sauces  K7- Follow out the appropriate cooking methods correctly  K8- Look, taste and present to finish and season complex dressings and cold sauces according to requirements. |
| **L2 Use appropriate methods and equipment to prepare complex dressings and cold sauces for cooking.** | P1- Identify requirements for preparing complex dressings and cold sauces for cooking  P2- Choose and use tools and equipment for preparing complex dressings and cold sauces correctly  P3- Use appropriate methods to prepare complex dressings and cold sauces for cooking |

|  |  |  |
| --- | --- | --- |
|  | P4- Check that preparation of complex dressings and cold sauces meets quality requirements. | K9- Use Correct temperatures for holding complex dressings and cold sauces.  K1O- Explain organizational guidelines for health and safety K11- Mention Special requirements for food safety.  K12- Coordinate with food inspectors as required.  K13- Manage Maintenance record of HACCP standards. |
| **L3 Use appropriate methods and equipment to cook complex dressings and cold sauces**. | P1- Identify requirements for cooking complex cold sauces  P2- Choose and use tools and equipment to cook complex cold sauces correctly  P3- Use appropriate methods to cook complex cold sauces  P4- Combine dressing and cold sauce ingredients with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P6- Check that complex dressings and cooking of complex cold sauces meets quality requirements. |
| **L4- Present dressings and cold 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 dressings and cold sauces and dressing and cold sauce ingredients not for immediate use. |