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| Title | **Monitor supplies for kitchen operations** |
| Level | **4** | **Credits** | **6** |

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| Purpose | The aim of this module is to develop knowledge, skills and understanding of monitoring the supplies for food production area |

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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** |
| **C1**- Check quality and quantity of food deliveries and other products into store | **The students will be able to:****P1** Check the expiry date and age of food items. | **The students will be able to:****K1** explain the importance of checking expiry date |
| **C2-** Prepare food order requisitions to meet requirements of food production | **The students will be able to:****P1:**Manage food preparation and cooking processes, including knowledge of menus and recipes, methods, tools and equipment, ensuring associates have received proper training, ensuring Chefs de Partie are able to supervise preparation and cooking, to ensure that planned yields are met .**P4:** Compile and sign off requisition orders for food and other ingredients to meet production levels, including submitting requisitions to stores, negotiating and agreeing deliveries to kitchens, managing problem issues (quantity, quality, timing)**P5:** Ensure that Chefs de Partie and associates are fully engaged in checking delivery from store meet type, quality and quantity requirements, including checking against requisition sheet for type and quantity.**P6:** Check quality including appearance (size, shape, color, gloss, age and consistency), texture, flavor, smell Knowledge | **K1**Knowledge of the kitchen operation, including levels of business, manning levels, recipes and menus; type, quality and quantity of food available for the day’s business, including food for regular menus and recipes, food for special events.**K2:** Knowledge to understand the relationship between food/ingredients, recipes/menus and yield, including yield levels for different food and other items, using yield checklists and organizational guidelines. |
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|  | and ability for d and approaches to portion control, including cutting, weighing, measuring, counting**P7:** Able to agree and monitor finishing and presentation of dishes to ensure that portion control meets the requirements of the food outlet and the kitchen.**P8:**Correct and prevent actions for non-compliance with requisitions issued**P9**: Prepare estimates for food items required on the basis of orders received Generate food order requisitions to meet the estimated requirements of food Ensure that all requisitions are delivered at appropriate locations and sections for the preparation of food in line with food orders |  |