

Higher National Unit Specification

General information for centres

Unit title: Integrated Production Cookery

Unit code: DL3Y 34

Unit purpose: This Unit is designed to enable candidates an introduction to the “partie” system within a commercial kitchen environment.

This Unit will allow the candidates the opportunity to gain underpinning knowledge working in a professional kitchen as part of a team whilst operating a “partie system”.

On completion of the Unit the candidate should be able to:

1. Prepare a wide range of dishes, which are suited to restaurant presentation.
2. Cook a wide range of dishes using a variety of cookery processes.
3. Present a wide range of dishes to a commercially acceptable standard.

Credit points and level: 2 HN Credits at SCQF level 7: (16 SCQF credit points at SCQF level 7*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

Recommended prior knowledge and skills: It would be beneficial if candidates had some experience in a professional kitchen. Candidates should have good communication skills to work as part of a team.

It would be an advantage if candidates have achieved:

- ◆ Integrated Production Cookery (Higher)
- ◆ An appropriate grouping of catering based modules
- ◆ Industrial experience

Core skills: There may be opportunities to gather evidence towards core skills in this Unit, although there is no automatic certification of core skills or core skills components.

Context for delivery: If this Unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

General information for centres (cont)

This Unit is an optional Unit within the HNC Professional Cookery framework. It is recommended that this Unit be delivered before more complex practical Units within the framework.

Assessment: This Unit could be assessed holistically using both an observation checklist and the candidate's portfolio of evidence generated throughout the Unit.

Higher National Unit specification: statement of standards

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The sections of the Unit stating the Outcomes, knowledge and/or skills, and evidence requirements are mandatory.

Where evidence for Outcomes is assessed on a sample basis, the whole of the content listed in the knowledge and/or skills section must be taught and available for assessment. Candidates should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Prepare a wide range of dishes which are suited to restaurant presentation

Knowledge and/or skills

- ◆ Integration of cooking plans, kitchen corner work plans
- ◆ Scale up recipes
- ◆ Produce store orders
- ◆ Modern preparation techniques
- ◆ Healthy and safety regulations
- ◆ Operation of food preparation equipment
- ◆ Hygiene legislation
- ◆ Team working
- ◆ Time planning

Evidence requirements

Research the preparation range of dishes for all for corners of the kitchen. Candidates will produce a minimum of one work plan for each corner.

Apply a variety of food preparation techniques on a range of commodities.

Prepare food to a pre-determined specification.

Evidence will be generated through practical performance and will be recorded on an observational checklist where appropriate, in addition candidates will be gathered in the form of a portfolio, which will include copies of recipes, work plans, details of preparation techniques and storage documentation.

Assessment guidelines

All techniques, equipment and processes should be explained and demonstrated by the lecturer in advance of the assessment.

Higher National Unit specification: statement of standards (cont)

Unit title: Integrated Production Cookery

Outcome 2

Cook a wide range of dishes using a variety of cookery processes

Knowledge and/or skills

- ◆ Integrate the cooking of a number of dishes within a set timescale
- ◆ Cookery processes
- ◆ Operation of commercial catering equipment
- ◆ Modern cookery techniques
- ◆ Health and safety regulations
- ◆ Hygiene legislation
- ◆ Team working
- ◆ Time management

Evidence requirements

Evidence will be generated by practical performance and recorded on an observational checklist.

Candidates will demonstrate the use of 8 cookery processes.

In addition to the observation checklist candidates will gather evidence in the form of a portfolio, which will include copies of recipes, work plans, cookery processes and storage documentation.

Assessment guidelines

All techniques, equipment and processes should be explained and demonstrated by the lecturer in advice of the assessment.

Outcome 3

Present a wide range of dishes to a commercially acceptable standard

Knowledge and/or skills

- ◆ Service integration
- ◆ Modern techniques presentation styles
- ◆ Health and safety regulations
- ◆ Food hygiene legislation
- ◆ Team working
- ◆ Product evaluation

Higher National Unit specification: statement of standards (cont)

Unit title: Integrated Production Cookery

Evidence requirements

Candidates will produce evidence of the finished dishes by completing practical performance which will be recorded in an observational checklist to be completed by the tutor/lecturer. Candidates will also evaluate the dishes being presented in terms of taste, temperature, texture, balance of ingredients and presentation.

Assessment guidelines

Candidates will gather evidence in the form of a portfolio, which will include copies of recipes, work plans, presentation styles, evaluation sheets, and photographic evidence and storage documentation.

Administrative Information

Unit code:	DL3Y 34
Unit title:	Integrated Production Cookery
Superclass category:	NF
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Higher National Unit specification: support notes

Unit title: Integrated Production Cookery

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 80 hours.

Guidance on the content and context for this Unit

This Unit is intended for candidates who wish to progress to more complex units associated with a professional kitchen environment.

This Unit is designed to teach the candidate underpinning knowledge linked to working as part of a “partie” system in a professional kitchen. Candidates will gain competence in preparing commodities and producing dishes whilst working as part of a team.

The production exercises are based on a four corner “partie” system.

Larder corner: advance preparation of all meat and fish, fish courses and salads for each menu.

Sauce corner: cooking and presenting of all main dishes for each menu.

Vegetable corner: cooking and presenting all soups, egg dishes, farinaceous dishes and all vegetables and potatoes required for the menu.

Pastry corner: cooking and presenting all sweets, pastry products and bread products required for the menu.

The Unit is delivered and assessed whilst candidates are working in a college training kitchen linked to a training restaurant. Balanced menus are planned and given to candidates in advance. The menu should take into account the skills of the candidates along with a wide range of cookery processes.

Candidates will build up a portfolio of evidence, which consists of a copy of the menus, recipes, and associated work plans of dishes prepared.

Styles of service to include plated service, silver service and buffet service.

Modern preparation, cooking and presentation techniques should be encouraged, along with a photographic record of dishes produced.

Higher National Unit specification: support notes (cont)

Unit title: Integrated Production Cookery

Guidance on the delivery and assessment of this Unit

This Unit is a foundation Unit for candidates on the HNC Professional Patisserie course. It is intended to be the first practical unit delivered on the course. It will allow the candidates the opportunity to work a “partie” system, where they have to work as part of a larger team in an integrated work situation.

Candidates should have the opportunity to practice new preparation, cooking and presentation techniques before they are required to use them in a restaurant situation.

Where necessary time should be allowed in advance of the day that food is to be serviced, to allow each corner to build up mise en place for the menu. This should mirror what takes place in a professional kitchen.

All three outcomes will be assessed by a combination of an integrated checklist and a completed portfolio.

Open learning

Due to the practical nature of this unit it is generally unsuitable for delivery using open learning approaches.

Candidates with additional support needs

This Unit specification is intended to ensure that there are no artificial barriers to learning or assessment. The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative Outcomes for Units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements for Candidates with Additional Support Needs* (BA 2399, SQA, due 2004).

General information for candidates

Unit title: Integrated Production Cookery

In this unit you will develop the knowledge and skills to enable you to work within a production kitchen environment. You will be given the opportunity to work within the different corners of the kitchen and plan, prepare and present a variety of dishes.

At the end of this unit you will be able to:

1. Prepare a wide range of dishes, which are suited to restaurant presentation.
2. Cook a wide range of dishes using a variety of cookery processes.
3. Present a wide range of dishes to a commercially acceptable standard.

The assessment for this unit is by practical performance which will be recorded by the tutor/lecturer on an observational checklist. In addition you will compile a portfolio of all the practical work that you have completed.