

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

GENERAL INFORMATION

-Module Number- 5130286

-Session-1996-97

-Superclass- NF

-Title- INTEGRATED PRODUCTION COOKERY 3

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Demonstrating underpinning knowledge associated with the professional kitchen and preparing and presenting foods of a commercially acceptable standard whilst working as part of a team in a traditional partie system.

OUTCOMES

1. prepare a range of dishes using a wide range of food preparation techniques including butchery, fishmongery, sauces, cold preparations and cooking processes.

CREDIT VALUE: 1 NC Credit

ACCESS STATEMENT: Possession of NC module 5130276 Integrated Production Cookery 2 or equivalent practical kitchen experience.

For further information contact: Committee and Administration Unit, SQA, Hanover House, 24 Douglas Street, Glasgow G2 7NQ.

Additional copies of this unit may be purchased from SQA (Sales and Despatch section). At the time of publication, the cost is £1.50 (minimum order £5.00).

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**STATEMENT OF STANDARDS****UNIT NUMBER:** 5130286**UNIT TITLE:** INTEGRATED PRODUCTION COOKERY 3

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

OUTCOME

1. PREPARE A RANGE OF DISHES USING A WIDE RANGE OF FOOD PRODUCTION TECHNIQUES INCLUDING BUTCHERY, FISHMONGERY, SAUCES, COLD PREPARATIONS AND COOKERY PROCESSES

PERFORMANCE CRITERIA

- (a) Food preparation techniques used for a range of commodities are suitable for the purpose.
- (b) Dishes are prepared using a range of cookery processes.
- (c) Dishes are finished and presented to commercially acceptable standards.
- (d) A variety of garnishes and decorations are used in the finishing of dishes.
- (e) Finished dishes are delivered within a specified time.
- (f) Specified standards of safety and hygiene are maintained throughout.
- (g) Techniques used to prepare small cuts of meat or poultry or game are appropriate for a specified cookery process.
- (h) The range of cold dishes prepared are of a saleable quality.
- (i) Materials are used economically in producing specified quantities of the dish.
- (j) A positive contribution is made to working in a team.
- (k) Cutting and filleting techniques used are appropriate to the preparation of fish for cooking.
- (l) Derivative sauces prepared are suitable for service in a restaurant.
- (m) Post-cooking and holding techniques used are appropriate to maintain the quality of cooked or prepared food prior to service.

RANGE STATEMENT

Starters:

soups: consommés; veloute;
complex hors d' oeuvres;
farinaceous/egg: marinated and poached eggs; omelettes;
fresh pasta; ravioli.

Main courses:

fish: meuniere; mousses; quenelles; cold poached fish;
meats and poultry: poele and complex sauté dishes;
cold buffet items: game dishes; ballotines.

Potatoes and vegetables and salads:

potatoes: anna; dauphin; rosti; dauphinoise;
vegetables: glazed; stuffed; cooked au blanc;
salads: complex; compound.

Sweets, pastries and savouries:

sweets: bavarois; soufflés; complex coupes;
pastries: strudels; croissants; torten;
savouries: devils on horseback; beignets; croustades.

EVIDENCE REQUIREMENTS

Performance evidence of the candidate preparing and cooking two dishes from each of the range items to a commercially acceptable standard.

Candidates should also produce a folio of dishes completed to cover range items not covered by performance.

ASSESSMENT

In order to achieve this unit, candidates are required to present sufficient evidence that they have met all the performance criteria for each outcome within the range specified. Details of these requirements are given for each outcome. The assessment instruments used should follow the general guidance offered by the SQA assessment model and an integrative approach to assessment is encouraged. (See references at the end of support notes).

Accurate records should be made of the assessment instruments used showing how evidence is generated for each outcome and giving marking schemes and/or checklists, etc. Records of candidates' achievements should be kept. These records will be available for external verification.

SPECIAL NEEDS

In certain cases, modified outcomes and range statements can be proposed for certification. See references at end of support notes.

© Copyright SQA 1996

Please note that this publication may be reproduced in whole or in part for educational purposes provided that:

- (i) no profit is derived from the reproduction;
- (ii) if reproduced in part, the source is acknowledged.

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION**SUPPORT NOTES**

UNIT NUMBER: 5130286

UNIT TITLE: INTEGRATED PRODUCTION COOKERY 3

SUPPORT NOTES: This part of the unit specification is offered as guidance. None of the sections of the support notes is mandatory.

NOTIONAL DESIGN LENGTH: SQA allocates a notional design length to a unit on the basis of time estimated for achievement of the stated standards by a candidate whose starting point is as described in the access statement. The notional design length for this unit is 40 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE This unit is designed to enable candidates to work as part of a team producing complex dishes within a partie system. The dishes should be presented at service time to a commercially acceptable standard.

SQA publishes summaries of NC units for easy reference, publicity purposes, centre handbooks, etc. The summary statement for this unit is as follows:

This unit will further enhance your experience gained working in a traditional partie system to enable you to work as part of a team producing complex dishes in pre-determined quantities at a specified time to a commercially acceptable quality.

CONTENT/CONTEXT Candidates will be required to work in the training restaurant or food outlet and understand the need to work as part of a team and rely on other sections to provide assistance appropriate to the menu being produced.

The production exercise will be based on a four corner organisation.

Larder: preparation of all foods including cold buffet work; butchery; fish filleting, completion of all first course dishes and salads which are required for the menu.

Main courses: cooking and presenting all the main course items for the required menu.

Vegetable and potatoes: cooking and presenting of all soups, egg dishes, farinaceous dishes as well as all vegetables and potato dishes for the required menu.

Sweets and pastries: cooking and presenting of all sweets and pastries and bread products required for the menu.

Candidates require to have an understanding of dishes and their methods of cookery.

In addition to the above the candidate's knowledge should be extended by giving the opportunity to gain as much practical experience as possible. Each candidate must be rotated for each production exercise in order that they may produce a wide variety of finished dishes.

APPROACHES TO GENERATING EVIDENCE The learning and delivery approach should allow outcomes to be achieved in a candidate-centred, participative and practical manner. The tutor should make the menus up in advance ensuring that the full range is covered over the time given. The delivery should be organised in such a way to allow aspects of theory to be dealt with prior to the practical exercises taking place. The candidate should maintain a folio of the dishes which they have made throughout the unit.

ASSESSMENT PROCEDURES

By means of a tutor checklist which covers all the performance criteria.

Candidate folio should also be maintained showing dishes which have been made. This should also contain the work plans for each dish produced. Photographic evidence may also be provided.

PROGRESSION NC module 5130356 Organisation of Practical Skills 5.

RECOGNITION Many SQA NC units are recognised for entry/recruitment purposes. For up-to-date information see the SQA guide 'Recognised Groupings of National Certificate Modules'.

REFERENCES

1. Guide to unit writing. (A018).
2. For a fuller discussion on assessment issues, please refer to SQA's Guide to Assessment. (B005).
3. Procedures for special needs statements are set out in SQA's guide 'Candidates with Special Needs'. (B006).
4. Information for centres on SQA's operating procedures is contained in SQA's Guide to Procedures. (F009).
5. For details of other SQA publications, please consult SQA's publications list. (X037).

© Copyright SQA 1996

Please note that this publication may be reproduced in whole or in part for educational purposes provided that:

- (i) no profit is derived from the reproduction;
- (ii) if reproduced in part, the source is acknowledged.