

Prepare, finish and present canapés and cocktail products

Overview

This standard is about producing canapés and cocktail products for example:

- canapés
- quail scotch eggs
- smoked fish beignets
- savoury macarons
- cocktail brochettes
- bouchées

The standard covers all preparation, finishing and presentation techniques associated with canapés and cocktail products.

This standard focuses on the technical knowledge and skills required to prepare, finish and present canapés and cocktail products; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Prepare, finish and present canapés and cocktail products

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Performance criteria

You must be able to:

1. Select the type and quantity of ingredients needed for the product
2. Check the ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools, knives and equipment to prepare, finish and present canapés
4. Use tools, knives and equipment correctly when preparing, finishing and presenting canapés
5. Prepare and finish the ingredients to meet requirements
6. Ensure the canapés and cocktail products have the correct flavour, colour, texture and quantity
7. Decorate and present canapés and cocktail products to meet requirements
8. Ensure canapés and cocktail products are at the correct temperature for holding and serving
9. Store any cooked canapés and cocktail products not for immediate use in line with food safety regulations

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Knowledge and understanding

You need to know and understand:

1. Different types of canapés and cocktail products and their characteristics
2. How to select the correct type, quality and quantity of ingredients to meet product requirements
3. What you should do if there are problems with the ingredients
4. What the correct tools, knives and equipment are to carry out the required preparation, cooking, finishing and presenting methods
5. How to carry out each of the preparation, cooking, finishing and presenting methods according to product requirements
6. Why it is important to use the correct tools, knives, equipment and techniques when preparing, finishing and presenting canapés and cocktail products
7. How to identify when canapés and cocktail products have the correct colour, flavour, texture and quantity
8. Common faults with canapés and cocktail products and how to minimise and correct them
9. Items that can be used to decorate products
10. How to decorate products and present canapés and cocktail products
11. How to deal with items returned from the buffet or items uneaten by customers
12. Current trends in relation to canapés and cocktail products
13. How to store canapés and cocktail products
14. Healthy eating options when preparing, finishing and presenting canapés and cocktail products

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Scope/range

1. Canapés and cocktail products

- 1.1 hot canapés
- 1.2 cold canapés
- 1.3 meat based
- 1.4 fish based
- 1.5 vegetable based
- 1.6 sweet

2. Preparation, cooking and finishing methods

- 2.1 baking
- 2.2 slicing
- 2.3 filling
- 2.4 pouring
- 2.5 mixing
- 2.6 chilling
- 2.7 cutting
- 2.8 piping
- 2.9 spreading
- 2.10 skewering
- 2.11 garnishing
- 2.12 presenting

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Suite Hospitality - Professional Cookery

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