

Prepare, cook and finish basic hot sauces

Overview

This standard is about preparing, cooking and finishing basic hot sauces, for example:

- thickened gravy (jus lié)
- roast gravy (jus rôti)
- curry gravy
- white sauce (béchamel)
- brown sauce (demi glace)
- velouté
- purée
- butter sauce (beurre blanc, beurre noisette)
- emulsified sauce

The standard covers the various preparation methods, several cooking methods and then how to finish a hot sauce.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish basic hot sauces; 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 basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- 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, cook and finish hot sauces

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Performance criteria

You must be able to:

1. Select the type and quantity of ingredients required for preparation
2. Check the ingredients meet quality and other requirements
3. Choose the correct tools, knives and equipment required to prepare, cook and finish the sauce
4. Use the tools, knives and equipment correctly when preparing, cooking and finishing the sauce
5. Prepare the ingredients to meet the requirements of the sauce
6. Cook the ingredients to meet the requirements of the sauce
7. Ensure the sauce has the correct flavour, colour, texture, consistency and finish
8. Present the sauce to meet requirements
9. Ensure the sauce is at the correct temperature for holding and serving
10. Store any cooked sauce 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 basic hot sauces and their characteristics
2. Safe and correct use of alcohol in sauces and why it is used
3. How to check the ingredients meet sauce requirements
4. What quality points to look for in sauce ingredients
5. Why and to whom you should report any problems with the ingredients for basic hot sauces
6. The correct tools, knives and equipment to carry out the required preparation, cooking and finishing methods
7. How to carry out each of the preparation, cooking and finishing methods according to dish requirements
8. Why it is important to use the correct techniques, tools, knives and equipment when preparing, cooking and finishing basic hot sauces
9. The correct temperatures for cooking hot sauces and why these temperatures are important
10. How to present cooked sauces
11. How to check and adjust a hot sauce to make sure it has have the correct flavour, colour, texture, consistency and finish
12. The correct temperatures for holding and serving hot sauces
13. The correct temperatures and procedures for storing sauces not for immediate use
14. Healthy eating options when making hot sauces

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Scope/range

1. Preparation methods

- 1.1 weighing / measuring
- 1.2 chopping

2. Cooking methods

- 2.1 simmering
- 2.2 boiling
- 2.3 make a roux
- 2.4 whisking

3. Finishing methods

- 3.1 passing / straining / blending
- 3.2 skimming
- 3.3 adding cream
- 3.4 adding thickening agents
- 3.5 pureeing
- 3.6 reducing

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