

## Produce basic egg dishes

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### Overview

This standard is about how you produce, cook and finish basic egg dishes. It covers how you would safely prepare the dish, appropriate cooking methods and finishing and presentation skills.

This standard focuses on the technical knowledge and skills required to produce basic egg dishes; 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:

- Produce basic egg dishes

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### Performance criteria

You must be able to:

#### **Produce basic egg dishes**

1. Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard
2. Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use
3. Check the eggs and all other ingredients meet the dish, food safety and workplace requirements
4. Prepare and cook the eggs and other ingredients to meet dish requirements
5. Ensure the egg dish has the correct colour, texture and flavour
6. Ensure that the egg dish is cooked and held at the correct temperature
7. Present and finish the egg dish to meet customer and your workplace requirements
8. Store any cooked egg dishes not for immediate use in line with food safety regulations

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## Knowledge and understanding

You need to know and understand:

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1. Safe and hygienic working practices when preparing, cooking and finishing basic egg dishes
2. How to check that eggs and other ingredients meet your workplace requirements, are fit for use and of the correct quality and quantity required
3. Why and to whom you should report any problems with the egg or other ingredients
4. How to carry out the relevant preparation, cooking and finishing methods for each dish
5. Healthy eating options when preparing, cooking and finishing basic egg dishes
6. How to present basic egg dishes in a way that meets your customers' high expectations and your workplace standards
7. The correct storage requirements for basic egg products not for immediate consumption
8. The types of unexpected situations that may occur when preparing, cooking and finishing basic egg products and how to deal with them

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**Scope/range**

**1. Eggs**

- 1.1 fresh egg
- 1.2 pasteurised egg

**2. Preparation and Cooking methods**

- 2.1 boiling
- 2.2 whisking
- 2.3 frying / griddling
- 2.4 poaching
- 2.5 baking
- 2.6 scrambling
- 2.7 bain marie

**3. Finishing methods**

- 3.1 garnishing
- 3.2 adding an accompaniment
- 3.3 presenting

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