

-SQA- SCOTTISH QUALIFICATIONS AUTHORITY

NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

GENERAL INFORMATION

-Module Number- 5130396

-Session-1996-97

-Superclass- NF

-Title- FOOD PRODUCTION AND PRESENTATION SKILLS 2

-DESCRIPTION-

GENERAL COMPETENCE FOR UNIT: Demonstrating practical ability across a range of foods which are cooked and/or finished to order (à la carte), within a partie system, to a commercially acceptable level to present a range of foods to suit both plated service and silver service styles of kitchen distribution.

OUTCOMES

1. carry out the preparation of raw commodities, to be finished in the à la carte style, as a member of the kitchen brigade;
2. prepare and/or cook and present a variety of à la carte style menu courses and accompaniments to a commercial standard.

CREDIT VALUE: 2 NC Credits

ACCESS STATEMENT: Possession of NC module 5130386 Food Production and Presentation Skills 1 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:** 5130396**UNIT TITLE:** FOOD PRODUCTION AND PRESENTATION SKILLS 2

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. CARRY OUT THE PREPARATION OF RAW COMMODITIES, TO BE FINISHED IN THE A LA CARTE STYLE, AS A MEMBER OF THE KITCHEN BRIGADE

PERFORMANCE CRITERIA

- (a) Work effectively as a member of the kitchen brigade to produce the à la carte menu.
- (b) Prepare the range of commodities for the specified end products.
- (c) Carry out a range of cookery processes.
- (d) Finish and present dishes to help create a commercially accepted, choice menu.
- (e) Consider the food requirements of the work corners and produce dishes accordingly as part of a team.
- (f) Create a balanced menu.

RANGE STATEMENT

Work corners: sauce; larder; pastry; vegetable.

Starters:

more complex types of soup;
compound hors d'oeuvres/salads;
fresh pasta dishes;
composite egg dishes.

Main courses:

fish or shellfish;
poultry or game;
lamb, beef, pork, veal or bacon;
vegetarian dish.

Vegetable and salad accompaniments:

root vegetables;
green vegetables;
potatoes;
salad vegetables.

Desserts, pastries and savouries:

sponge mixes and yeast goods;
pastry products;
complex desserts;
savouries.

EVIDENCE REQUIREMENTS

Practical evidence of the candidate producing a minimum of 3 dishes from each of the above ranges of food using 8 different cookery methods overall. All performance criteria must be met in the production of each of the dishes.

Supplementary evidence, in the form of a written description of the production techniques and presentation method, will be required for a dish from any of the 4 menu areas where only 3 dishes have been produced.

Written/oral evidence based on each one of the 4 menus which relate to ingredients and commodities used in each of the 4 menus.

OUTCOME

2. PREPARE AND/OR COOK AND PRESENT A VARIETY OF A LA CARTE STYLE MENU COURSES AND ACCOMPANIMENTS TO A COMMERCIAL STANDARD

PERFORMANCE CRITERIA

- (a) Produce the dishes to order.
- (b) Produce dishes to the required quantity.
- (c) Produce dishes of a quality suitable for consumption.
- (d) Garnish and/or decorate the dishes in an acceptable manner.
- (e) Make economic use of commodities.
- (f) Maintain specified standards of safety and hygiene.
- (g) Correctly store food prior to use.
- (h) Store food to maintain quality, during holding, prior to service.
- (i) Apply appropriate processing/preparation techniques to a variety of commodities.
- (j) Present appropriate accompaniments.

RANGE STATEMENT

Work corners: sauce; larder; pastry; vegetable.

Starters:

more complex types of soup;
compound hors d'oeuvres/salads;
fresh pasta dishes;
composite egg dishes.

Main courses:

fish or shellfish;
poultry or game;
lamb, beef, pork, veal or bacon;
vegetarian dish.

Vegetable and salad accompaniments:

root vegetables;
green vegetables;
potatoes;
salad vegetables.

Desserts, pastries and savouries:

sponge mixes and yeast goods;
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EVIDENCE REQUIREMENTS

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Supplementary evidence, in the form of a written description of the production techniques and presentation method, will be required for a dish from any of the 4 menu areas where only 3 dishes have been produced.

Written/oral evidence based on each one of the 4 menus which relate to ingredients and commodities used in each of the 4 menus.

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.

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NATIONAL CERTIFICATE MODULE: UNIT SPECIFICATION

SUPPORT NOTES

UNIT NUMBER: 5130396

UNIT TITLE: FOOD PRODUCTION AND PRESENTATION SKILLS 2

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 80 hours. The use of notional design length for programme design and timetabling is advisory only.

PURPOSE

This unit is designed to allow candidates to create a menu and present a la carte style production food in a restaurant situation. The presentation of the food to a commercially acceptable standard should be appropriate to the style of cookery and could include plated and/or silver service. The food should be presented with appropriate garnishes and accompaniments.

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

The unit will expand on the knowledge and practical skills developed through the creation of a menu and cooking and presentation of à la carte style meals for a discerning restaurant clientele.

CONTENT/CONTEXT

This module extends the candidate's expertise to cover the production of food in an à la carte situation and as such it expands on the cookery skills required to produce and present food as demonstrated in 5130386 Food Production and Presentation Skills 1.

Candidates will be required to work in a restaurant production kitchen to create and present a la carte cooked dishes as listed in a set of 4 designed menus which allows for presentation to either silver service or plated service. Candidates will operate in a minimum of 4 work corners which will allow them to produce and present the variety of food dictated in the range statement.

It would be expected that a food service class would operate in conjunction with the food production group. Structured group discussion should take place both prior to and following the production of the menu and preparation of the food. This should include debate on (1) the preparation techniques to be applied and (2) the methods/styles of presenting the menu dishes. Candidates require to have an understanding of the dishes, preparation techniques, methods of cookery, accompaniments/garnishes and suitable methods of different styles of presentation for the same dish.

APPROACHES TO GENERATING EVIDENCE

Candidates, with tutor guidance, will be expected to create menus which allows them to demonstrate expertise in preparation and presentation techniques over the specified range of foods. The learning and delivery approach will result from group discussion and practical application. A record should be kept of each of the dishes which the candidate has produced to a satisfactory standard. Supplementary written evidence will be required for any dishes which have not been produced personally from the range of 4 menus.

ASSESSMENT PROCEDURES

By means of a tutor checklist which covers all the performance criteria and by a record of work which matches each of the areas contained in the range statement. A minimum of 3 dishes from each of the 4 menu sections is required for the record of work and satisfactory performance in each menu is necessary to achieve the checklist criteria.

The knowledge requirement will be tested using 12 restricted response questions for each of 4 menus which have been discussed and produced by the candidates. Satisfactory performance will be 10 correct responses for each question paper. Any dishes not made personally from the four menus require written details of production techniques and presentation methods.

EXEMPLARS

Checklist, record of work, 1 menu exemplifying the expected standard.

PROGRESSION

HN food production units.

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).

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APPENDIX A - CHECKLIST

UNIT NUMBER: _____ **CANDIDATE'S NAME:** _____

UNIT TITLE : Food Production and Presentation Skills 2 **DATE:** _____

PRACTICAL ASSESSMENT**Outcome 1**

Carry out the preparation of raw commodities, to be finished in the à la carte style, as a member of the kitchen brigade.

- PC 1a) Work effectively as a member of the kitchen brigade to produce the à la carte menu.
- 1b) Prepare the range of commodities for the specified end products.
- 1c) Carry out a range of cookery processes.
- 1d) Finish and present dishes to help create a commercially accepted, choice menu.
- 1e) Consider the food requirements of the work corners and produce dishes accordingly as part of a team.
- 1f) Create a balanced menu.

Starters	Main	Veg	Sweets

Outcome 2

Prepare and/or cook and present a variety of à la carte style menu courses and accompanies to a commercial standard.

- PC 2a) Produce the dishes to order.
- 2b) Produce dishes to the required quantity.
- 2c) Produce dishes of a quality suitable for consumption.
- 2d) Garnish and/or decorate the dishes in an acceptable manner.
- 2e) Make economic use of commodities.
- 2f) Maintain specified standards of safety and hygiene.

Starters	Main	Veg	Sweets

Appendix A cont.....

- 2g) Correctly store food prior to use.
- 2h) Store food to maintain quality, during holding, prior to service.
- 2i) Apply appropriate processing/preparation techniques to a variety of commodities.
- 2j) Present appropriate accompaniments.

Starters	Main	Veg	Sweets

Achievement to be recorded in each area on 1 occasion

THEORY ASSESSMENT

Outcomes 1 and 2

- a. Menu 1 questions
- b. Menu 2 questions
- c. Menu 3 questions
- d. Menu 4 questions

Folio of evidence containing information on any 1 dish from each of the 4 areas of any menu where the dish has not been personally produced.

Starter	
Main	
Veg	
Sweet	

RESULT: _____

DATE _____

LECTURER'S SIGNATURE: _____

COMMENTS:

APPENDIX B - RECORD OF WORK**CANDIDATE'S NAME:** _____**UNIT NUMBER:** _____ **DATE:** _____**UNIT TITLE:** Food Production and Presentation Skills II

Range	Dish Produced	Cookery Method	Date
<u>Starters (minimum of any 3 from 4)</u>			
Complex Soups			
Compound Hors D-oeuvres/Salads			
Fresh Pasta Dishes			
Composite Egg Dishes			
<u>Main Course (minimum of any 3 from 4)</u>			
Fish or Shellfish			
Poultry or Game			
Lamb, Beef, Pork, Veal or Bacon			
Vegetarian Dish			
<u>Vegetable and Salad Accompaniments (minimum of any 3 from 4)</u>			
Root Vegetables			
Green Vegetables			
Potatoes			
Salad Vegetables			
<u>Sweets, Pastries and Savouries (minimum of any 3 from 4)</u>			
Sponge Mixes and Yeast Goods			
Pastry Products			
Complex Desserts			
Savouries			

8 Different Cookery Methods must be correctly applied

APPENDIX C

A LA CARTE MENU

EXEMPLAR OF EXPECTED STANDARD

Brown Onion Soup
Chicken Bouchee
Gnocchi Parisienne
Shrimp Omlette

—————

Fried Sole Orly
Chicken Maryland
Pork Escalope with Madeira
Vegetable Stroganoff

—————

Stuffed Mushrooms¹
French Fried Onions
Parisienne Potato
Macaire Potatoes

—————

Pear Belle Helene
Baked Alaska
Cheese Soufflé

—————

Soda Bread