

## National Unit Specification: general information

<b>UNIT</b>	Meal Production and Design (Intermediate 2)
<b>NUMBER</b>	D281 11
<b>COURSE</b>	Hospitality - General operations (Intermediate 2)

### SUMMARY

On successful completion of this unit, the candidate will demonstrate an understanding and practical application of the rules to be considered for the creation of menus and the hygienic production of food.

### OUTCOMES

- 1 Prepare menus which are suitable for a range of occasions.
- 2 Prepare a range of menu dishes/items.
- 3 Use safe and hygienic working procedures.

### RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates will find it advantageous to have attained the following:

- a course or units in Hospitality or Home Economics at Intermediate 1
- Standard Grade Home Economics at General level
- other appropriate Hospitality units, or
- equivalent industrial experience

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### Administrative Information

<b>Superclass:</b>	NE
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## **National Unit Specification: general information (cont)**

**UNIT** Meal Production and Design (Intermediate 2)

### **CREDIT VALUE**

1 credit at Intermediate 2.

### **CORE SKILLS**

There is no automatic certification of core skills or core skills components in this unit.

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

## **National Unit Specification: statement of standards**

### **UNIT Meal Production and Design (Intermediate 2)**

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

#### **OUTCOME 1**

Prepare menus which are suitable for a range of occasions.

##### **Performance criteria**

- (a) The menu items chosen are suitable to the requirements of the customer.
- (b) The menu items chosen are appropriate to the occasion.
- (c) Each menu is correctly balanced.
- (d) The sequence of courses is correct.

##### **Evidence requirements**

Evidence demonstrating ability to create a limited choice breakfast, lunch and dinner menu, each one on one occasion.

For PC(c) the balance should be linked to colour, flavour, texture and nutrition.

This should include;

For breakfast, 6 items, for lunch 2 courses, for dinner 3 courses. Tea and coffee are additional.

#### **OUTCOME 2**

Prepare a range of menu dishes/items.

##### **Performance criteria**

- (a) Recipe information and oral instructions are interpreted correctly.
- (b) Ingredients are prepared using the appropriate equipment.
- (c) Food is presented at the correct temperature and to a commercially acceptable standard.

##### **Evidence requirements**

Evidence should be provided that the candidate can prepare a range of the menu dishes/items suitable for food service. These should include:

- starters; main courses; sweets; snacks; sandwiches and call order items

## **National Unit Specification: statement of standards (cont)**

### **UNIT Meal Production and Design (Intermediate 2)**

#### **OUTCOME 3**

Use safe and hygienic working procedures.

##### **Performance criteria**

- (a) Safe working practices are followed.
- (b) Standards of personal presentation are appropriately maintained.
- (c) Work is carried out in a clean and tidy fashion.
- (d) Food is handled hygienically.
- (e) Equipment is used safely.

##### **Note on range for the outcome**

Responsibilities and requirements within the current Food Hygiene Regulations.

All equipment which is used in the meals for Outcome 2.

##### **Evidence requirements**

Evidence should be recorded on a checklist of the candidate's ability to use safe and hygienic working practices.

## **National Unit Specification: support notes**

### **UNIT Meal Production and Design (Intermediate 2)**

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

#### **GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT**

This introduces candidates to the planning and preparation of a variety of menu items.

The following should be emphasised throughout the delivery of the unit:

- creating well balanced and suitable menus
- working safely and hygienically

Menu planning and the requirements of customers will require to be covered in detail. Balance in terms of nutritive value, flavour, colours, textures, seasonal availability, costs of foods will be explored and understood.

A wide range of menu types should be available for candidates to use as reference material.

Modern trends of menu planning should feature prominently throughout this unit and candidates should be encouraged to collect menus, recipes and food booklets for use in planning exercises.

Candidates will prepare and present foods suitable for food service. Emphasis should be placed on correct working methods throughout the practical sessions, with care in presentation of all foods to ensure that they are of a commercially acceptable standard.

#### **GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT**

Learning and teaching approaches should allow outcomes to be achieved in a candidate-centred, participative and practical manner.

Practical activities should be teacher/lecturer-led in that all equipment, techniques and processes should be explained, demonstrated and thoroughly understood before the commencement of practical activities. Demonstrations should be clear and logically sequenced to ensure that candidates understand each process before proceeding to the next.

Practical activities should be carried out either on an individual basis or, where appropriate, by working as part of a team. Carefully structured worksheets related to each process, describing and evaluating the techniques involved, should be completed before each practical exercise.

Relevant aspects of theory should be dealt with before, or during, practical exercises as appropriate. Assessment at this point should be formative, and candidates should be encouraged to assess their own work, wherever possible.

Demonstrations to reinforce the key techniques and processes should take place on a regular basis.

## **National Unit Specification: support notes (cont)**

### **UNIT Meal Production and Design (Intermediate 2)**

#### **GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT**

The learning and teaching approaches used should enable candidates to achieve most of the theoretical aspects of this unit through practical activity, by collecting and sharing menus, recipes and booklets related to modern cookery methods, by reflecting on theoretical concepts during practical applications, and by being encouraged to assess and record their own attainment in relation to outcomes and performance criteria. Throughout the unit, the tutor should record evidence of attainment, based on an appropriate marking schedule, on an observation checklist. The candidate should keep his or her own record using a log.

#### ***Outcome 1***

A range of menus generated by the candidate to meet identified needs and circumstances is produced.

Written or oral responses to questions in which the candidate is required to:

- explain the extent to which balance has been achieved in a set of menus
- propose appropriate types of food for inclusion on meal occasions

#### ***Outcome 2***

An observation checklist in which candidate attainment in preparing appropriate dishes is recorded.

#### **SPECIAL NEEDS**

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).