

National Unit Specification: general information

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| UNIT | Practical Cookery Skills for the Hospitality Industry (Intermediate 2) |
| NUMBER | D9NM 11 |
| COURSE | Hospitality - Practical Cookery (Intermediate 2) |

SUMMARY

On successful completion of this unit, the candidate should demonstrate a range of practical cookery skills associated with the hospitality industry..

OUTCOMES

- 1 Prepare a range of food using appropriate techniques and equipment.
- 2 Cook and present a range of food to an appropriate standard.
- 3 Work in a safe and hygienic manner.

RECOMMENDED ENTRY

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

- Standard Grade Home Economics at General level
- a course or units in Hospitality at Intermediate 1
- other appropriate catering-related units

CREDIT VALUE

1 credit at Intermediate 2.

Administrative Information

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| Superclass: | NF |
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| Version: | 01 |

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National Unit Specification: general information (cont)

UNIT Practical Cookery Skills for the Hospitality Industry
(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 Practical Cookery Skills for the Hospitality Industry (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 a range of food using appropriate techniques and equipment.

Performance criteria.

- (a) Foods are weighed and measured accurately.
- (b) A range of foods is prepared using appropriate techniques.
- (c) The equipment selected is appropriate to the preparation technique.
- (d) All equipment is used correctly and cleaned in a safe and hygienic manner.
- (e) Culinary terms used in food preparation are described accurately.

Evidence requirements

An observational checklist should be used to record attainment.

A folio of evidence should be compiled to include dishes prepared, equipment used and culinary terms.

- (b) & (c) Preparation techniques used:
Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.
- (e) Culinary terms:
Macedoine, jardinière, julienne, paysanne, brunoise.

OUTCOME 2

Cook and present a range of foods to an appropriate standard.

Performance criteria

- (a) Foods are cooked using a range of cookery processes.
- (b) Presentation techniques are applied to finished dishes.
- (c) Dishes are garnished or decorated appropriately.

Evidence requirements

An observational checklist should be used to record attainment and a folio of work to record the practical work undertaken.

National Unit Specification: statement of standards (cont)

UNIT Practical Cookery Skills for the Hospitality Industry (Intermediate 2)

- (a) Wet and dry cookery processes should be used.
Candidates should compile a folio of evidence showing the range of cookery processes used:
- wet processes – 2 from boiling, poaching, stewing, steaming
 - dry processes – 2 from grilling, shallow frying, baking
 - suitable food associated with each process used as above.
- (b) and (c) Garnishes and decorations should:
- be the correct size related to the food being garnished/decorated
 - enhance the appearance of the dish
 - be used to indicate portions.

OUTCOME 3

Work in a safe and hygienic manner.

Performance criteria

- (a) Correct safety procedures are maintained.
(b) Correct hygiene procedures are maintained.
(c) Foods are stored correctly during production.

Evidence requirements

An observational checklist should be used to record attainment.

- (a) Working safely – safe use and cleaning of knives, ensuring chopping boards are anchored firmly, safe use of hot pots and pans, safe use of electrical equipment.
(b) Working hygienically – adopting a ‘clean as you go’ approach, ensuring all waste is disposed of properly, ensuring that raw and cooked foods are prepared separately.
(c) Correct storage of foods – hot and cold storage is used as necessary.

National Unit Specification: support notes

UNIT Practical Cookery Skills for the Hospitality Industry (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

The use of equipment and the preparation methods should be demonstrated using a step-by-step approach. Correct working practices must be emphasised throughout. The candidate will be expected to demonstrate these by carrying out all tasks in a safe and hygienic manner.

The correct use of knives will require frequent demonstration and reinforcement until their use is consistently safe and proficient.

Candidates should weigh and measure using scales, measuring jugs and measuring spoons.

Candidates should use a range of food preparation equipment linked to the preparation techniques identified below. As this is a progression from Food Preparation Techniques: An Introduction, there is an expectation that candidates will be competent in the range of techniques and processes for that unit.

Candidates should have an appreciation of the following terms:
Macedoine, jardinière, julienne, paysanne, brunoise.

Candidates should use appropriate equipment to carry out the following preparation techniques:
Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.

The range of dishes that the candidate is engaged in should enable them to use the preparation methods and equipment identified above.

A range of cookery processes should be undertaken by the candidates as detailed below:

Cookery processes

wet processes: boiling, poaching, stewing, steaming

dry processes: grilling, shallow frying, baking.

Finished dishes should be garnished or decorated appropriately.

National Unit Specification: support notes (cont)

UNIT Practical Cookery Skills for the Hospitality Industry (Intermediate 2)

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and teaching approach should allow outcomes to be achieved in a candidate-centred, participative and practical manner. The practical exercises should build on the skills introduced in previous cookery units. All equipment, techniques and processes to be used should be demonstrated by the teacher/lecturer before the commencement of the exercise.

The delivery should be organised so as to allow aspects of theory to be dealt with before or during practical exercise.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

Much of the evidence for this unit will be recorded on an observational checklist with candidates keeping a record of folio work for outcomes 1 and 2, showing:

- Preparation techniques used:
Blanch, skin, segment, fold, blend, strain, chop, dice, puree, pass, marinate, assemble, knead, rub in.
- Equipment used appropriate to the technique
- Culinary terms:
Macedoine, jardinière, julienne, paysanne, brunoise
- Cookery processes used:
2 wet processes and 2 dry processes
- Suitable foods for each cookery process
- Presentation techniques:
Garnishes eg. chopped parsley, parsley en branch, tomato concasse, lemon wedges/slices
Decorations eg. rosettes of cream, fruit sauces, icing sugar/cocoa powder, chocolate shapes.

The evidence for outcome 3 will be recorded on an observational checklist with candidates assessed on:

- Working safely – safe use and cleaning of knives, ensuring chopping boards are anchored firmly, safe use of hot pots and pans, safe use of electrical equipment
- Working hygienically – adopting a ‘clean as you go’ approach, ensuring all waste is disposed of properly, ensuring that raw and cooked foods are prepared separately
- Correct storage of foods – hot and cold storage is used as necessary.

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).