



National Unit Specification: general information

UNIT Integrated Production Cookery (SCQF level 5)

CODE F7DV 11

SUMMARY

This Unit is an optional Unit of the National Certificate in Hospitality at SCQF level 5. The Unit will introduce candidates to the factors involved in producing food in a professional kitchen and in a food production situation. Candidates will use practical skills previously gained while undertaking other Units to prepare, cook, finish and prepare for service a range of dishes while working as a member of a team. They will also be involved in calculating quantities of ingredients required for given numbers of portions.

Candidates will participate in a number of activities which will help them to develop the skills identified within this Unit.

OUTCOMES

- 1 Prepare a selection of ingredients for a variety of dishes while working as a member of a team.
- 2 Undertake a range of cookery processes while working as a member of a team.
- 3 Store and evaluate completed dishes while working as a member of a team.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would normally be expected to have attained one of the following Units, or equivalent:

- ◆ Cookery Processes
- ◆ Food Preparation Techniques
- ◆ Organisation of Practical Skills in Hospitality

Administrative Information

Superclass: NF

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CREDIT VALUE

1 credit at SCQF level 5 (6 SCQF credit points at SCQF level 5*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

CORE SKILLS

Opportunities to develop aspects of Core Skills are highlighted in the Support Notes of this Unit specification.

There is no automatic certification of Core Skills or Core Skill components in this Unit.

National Unit Specification: statement of standards

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Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the 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 selection of ingredients for a variety of dishes while working as a member of a team.

Performance Criteria

- a) Calculate quantities of ingredients for the number of portions to be produced.
- b) Weigh and measure ingredients accurately.
- c) Select and use correctly a range of equipment.
- d) Apply food preparation techniques to the range of foods.
- e) Follow all instructions given.
- f) Carry out each activity using the correct health and safety and food hygiene procedures.
- g) Co-operate positively with others in all activities.

OUTCOME 2

Undertake a range of cookery processes while working as a member of a team.

Performance Criteria

- a) Apply cookery processes to a range of foods.
- b) Regularly monitor the cookery process and use appropriate techniques to check for readiness.
- c) Complete and present the finished dishes to a commercially acceptable standard.
- d) Carry out each activity using the correct health and safety and food hygiene procedures.
- e) Co-operate positively with others in all activities.

OUTCOME 3

Store and evaluate completed dishes while working as a member of a team.

Performance Criteria

- a) Store the finished dishes at the correct holding temperature prior to service.
- b) Apply the correct health and safety and food hygiene procedures.
- c) Co-operate positively with others throughout.
- d) Evaluate own finished dishes in terms of taste and appearance.

National Unit Specification: statement of standards (cont)

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EVIDENCE REQUIREMENTS FOR THIS UNIT

Evidence must be produced to demonstrate that all outcomes and Performance Criteria have been met.

Performance evidence is required for this Unit.

Practical activities for this assessment should be carried out under supervision in a professional kitchen, realistic working environment or real work place, and should provide opportunities to demonstrate working as a member of a team.

Outcomes 1, 2 and 3 — Performance evidence

Candidates will be required to demonstrate by practical activity that they are able to:

- ◆ calculate quantities of ingredients for the number of portions to be produced
- ◆ weigh and measure ingredients accurately
- ◆ select and use correctly a range of equipment
- ◆ apply food preparation techniques to the range of foods
- ◆ follow all instructions given
- ◆ apply cookery processes to a range of foods
- ◆ regularly monitor the cookery process and use appropriate techniques to check for readiness
- ◆ complete and present the finished dishes to a commercially acceptable standard
- ◆ store the finished dishes at the correct holding temperature prior to service
- ◆ evaluate own finished dishes in terms of taste and appearance
- ◆ carry out each activity using the correct health and safety and food hygiene procedures
- ◆ co-operate positively with others in all activities

Variety of dishes

Starters: soups, hors d'oeuvres, farinaceous, and egg dishes

Main courses: fish, meat, poultry, vegetarian dishes

Vegetable and potato accompaniments

Desserts: bread, puddings, sweet sauces, pastry

Candidates should be involved in preparing, cooking and finishing a minimum of two dishes from each of starters, main courses, vegetable and potato accompaniments and desserts as detailed above. The dishes should be produced while the candidate is working in the relevant section of the kitchen.

The practical activities must be carried out in a professional kitchen, realistic working environment or workplace, in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

The Assessment Support Pack provided for this Unit illustrates the standard that should be applied. It includes an assessor observation checklist. If a centre wishes to design its own assessments for this Unit, they should be of a comparable standard.

National Unit Specification: support notes

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This part of the Unit Specification is offered as guidance. The support notes are not mandatory.

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

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

This Unit is an optional Unit of the National Certificate in Hospitality at SCQF level 5, but can be taken as a freestanding Unit.

Practical activities should be carried out either in a professional kitchen, realistic working environment or real workplace, which involves working with others in a team to develop good working practice.

The focus of this Unit is practical vocational training. The Unit will develop the skills required to produce a range of dishes in a food production situation. The kitchen should be organised in a partie system which could comprise:

- ◆ larder/starters
- ◆ main courses
- ◆ vegetable and potato accompaniments
- ◆ desserts

The teacher/lecturer would provide menus in advance of the production day in order that candidates could prepare by researching the recipes that they will use. Candidates should also calculate quantities to be produced on the day for the number of portions to be produced, and they should keep a portfolio of the menus indicating on each the dishes that they have produced.

The variety of dishes that candidates should be involved in producing could include the following:

Starters

- ◆ soups: purees; broths, eg lentil, vegetable, mushroom, tomato, scotch broth, chicken broth, leek and potato, minestrone
- ◆ hors d'oeuvres: simple/single, eg egg mayonnaise, avocado vinaigrette
- ◆ farinaceous and egg, simple pasta dishes, simple egg dishes, eg pasta alla pomodoro, egg in cocotte

Main courses

- ◆ fish: fried, grilled, baked
- ◆ meat, simple stews, braises, roasts
- ◆ poultry: roast, poached, boiled
- ◆ vegetarian dishes

Vegetable and potato accompaniment

- ◆ simple potato dishes, eg boiled, en robe, baked, roast, savoury
- ◆ simple vegetable dishes, eg buttered baton carrots, steamed broccoli, roast parsnips, cauliflower mornay
- ◆ simple salads, eg green, mixed, tomato and cucumber

National Unit Specification: support notes (cont)

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Desserts

- ◆ bread: simple fermented dough, eg dinner rolls, foccacia
- ◆ puddings: simple puddings, eg baked apple, apple crumble, bread and butter pudding, steamed sponge pudding, fresh fruit salad, baked sponge pudding
- ◆ sauces: custard, chocolate, lemon/orange
- ◆ pastry: choux; sweet, eg profiteroles, choux buns, fruit flans and tarts

Candidates should work in the production kitchen and be aware of the need to produce the dishes at the given time and in the correct quantity for service. They should also know and apply appropriate food hygiene procedures when storing the completed dishes prior to service and work safely and hygienically at all times. They should understand the need to work as a member of a team and to rely on other sections of the kitchen to provide assistance appropriate to the menu being produced.

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The requirements for the Unit should be discussed with candidates as part of the induction to the Unit. The main approach to learning and teaching should be practical and experiential. Candidates should be encouraged to learn through a variety of activities which are designed to enhance their awareness of the work that goes on in the professional kitchen. Candidates should be encouraged to perform tasks and conduct themselves in a manner appropriate to the workplace.

Opportunities should be taken to integrate the required knowledge of food hygiene and health and safety while participating in practical activities. In this way, food hygiene and health and safety procedures will not only be more relevant but will be more easily understood and remembered. Candidates should always be made aware of hazards and risks when working in the professional kitchen and the controls that are in place to minimise these risks. The emphasis should always be on the practice of working safely and hygienically.

All new techniques and equipment should be demonstrated by the teacher/lecturer prior to the candidates undertaking the task. The development of correct working practices must be emphasised.

Candidates should be given clear instructions for each task to ensure that they are fully aware of what is expected of them and candidates should be encouraged to follow standard recipes when carrying out the practical tasks. Each part of teaching/learning should incorporate both theory and practice to facilitate learning, and all Outcomes should be integrated. The practical exercises should develop further the skills introduced in previous cookery Units such as *Food Preparation Techniques*, *Cookery Processes*, *Organisation of Practical Skills*, *Stock and Sauces*, *Food for Health*, etc.

It is strongly recommended that candidates should complete structured worksheets to track the practical activities in which they have participated. This would encourage candidates to reflect on their performance. The following could be included:

- ◆ dish produced
- ◆ number of portions produced
- ◆ preparation techniques used
- ◆ cookery processes used
- ◆ method of holding prior to service
- ◆ service details, eg garnish/decoration used

National Unit Specification: support notes (cont)

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OPPORTUNITIES FOR CORE SKILL DEVELOPMENT

As candidates may be involved in calculating quantities to be produced and working as a member of a team, aspects of the following Core Skills may be developed:

- ◆ *Numeracy*
- ◆ *Problem solving*
- ◆ *Communication*
- ◆ *Working with others*

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

The evidence requirements are fully expressed in the mandatory section of this Unit Specification. Assessor observation checklists and other assessment records should be maintained and kept up-to-date to keep track of candidate progress and provide evidence for internal and external verification purposes.

The Assessment Support Pack provided for this Unit illustrates the standard that should be applied. It includes an assessor observation checklist. If a centre wishes to design its own assessments for this Unit, they should be of a comparable standard.

DISABLED CANDIDATES AND/OR THOSE WITH ADDITIONAL SUPPORT NEEDS

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.