

## National Unit Specification: general information

**UNIT** Food Production and Presentation Skills (Higher)

**NUMBER** DE2M 12

**COURSE** Food Production Supervision (Higher)

### SUMMARY

On successful completion of this unit the candidate should be competent in the skills of preparing food as part of a kitchen team and producing dishes to order.

### OUTCOMES

1. Carry out, as a member of a kitchen team, the preparation of food to create a balanced menu.
2. Cook and present dishes to a commercial standard within a specified time.
3. Work in a safe and hygienic manner.

### RECOMMENDED ENTRY

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

- Hospitality: Professional Cookery at Intermediate 2
- Appropriate catering related units, or
- Equivalent industrial experience

### CREDIT VALUE

2 credits at Higher (12 SCQF credit points at SCQF level 6\*)

*\*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.*

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## Administrative Information

**Superclass:** NF

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## **National Unit Specification: general information (cont)**

### **CORE SKILLS**

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

Information on the automatic certification of any core skills in this unit is published in *Automatic Certification of Core Skills in National Qualifications* (SQA, publication code BA0906).

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

### **UNIT      Food Production and Presentation Skills (Higher)**

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**

Carry out, as a member of a kitchen team, the preparation of food to create a balanced menu.

##### **Performance criteria**

- (a) Create a balanced three course menu
- (b) Consider the requirements of each corner in relation to the planned menu
- (c) Order commodities required for the planned menu.
- (d) Provide detailed information on the three main commodities used in each dish.

##### **Evidence requirements**

A folio of evidence should be compiled to include: the menu prepared, clear recipes for each dish, a break down of the tasks for each corner, a completed food order and detailed information on the three main commodities used in each dish.

#### **OUTCOME 2**

Cook and present dishes to a commercial standard within a specified time.

##### **Performance criteria**

- (a) Prepare the dishes according to the given recipe.
- (b) Produce the dishes to the required quantity.
- (c) Produce dishes of a quality suitable for consumption.
- (d) Produce the dishes at specified times.
- (e) Present the dishes appropriately.
- (f) Work effectively as a member of the kitchen team.

##### **Evidence requirements**

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

In order to satisfy the requirements, candidates must complete the following:

- three starter dishes
- three main course dishes
- three vegetable dishes / accompaniments
- three dessert dishes

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

**UNIT**            Food Production and Presentation Skills (Higher)

### **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 at all times

#### **Evidence requirements**

An observational checklist should be used to record attainment.

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

### **UNIT            Food Production and Presentation Skills (Higher)**

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 80 hours.

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

This unit integrates the candidate's previous knowledge gained through the study of commodities, preparation procedures, food production and presentation techniques as applied to differing styles of food service – counter service, plated service and silver service.

Candidates, with tutor guidance, will create a balanced three-course menu that will allow them to demonstrate expertise in preparation and presentation techniques over a range of dishes. The class will each write a menu that the others will prepare. In the ideal scenario the class would have 13 members in it. This would give 13 weeks of practical work, broken down for each candidate into 1 week of their menu and 12 weeks of preparing dishes from their classmate's menus. When it is the candidate's menu that is being prepared, he/she would act as Head Chef and share his/her knowledge of the dishes with those who are preparing them.

Candidates will be required to work in a restaurant production kitchen to create and present menu dishes as directed. Candidates will prepare a minimum of 12 dishes as indicated in the evidence requirements and in doing so, work as a team in corners as directed.

The candidate will be expected to carry out all work in a safe and hygienic manner.

#### **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/after practical exercises

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

The evidence for all the outcomes of this unit will be recorded on an observational checklist with the candidates compiling a folio of evidence of the work they have completed, showing:

- The balanced three course menu that they devised
- The recipes for each dish
- Detailed information on the three main commodities used in each dish
- For each commodity the candidate will be expected to give a minimum response of:
  - Explanation of commodity
  - Quality / purchasing points
  - Storage requirements
  - Use

## National Unit Specification: support notes (cont)

### UNIT Food Production and Presentation Skills (Higher)

- A breakdown of the tasks involved for each corner (the number of corners will be decided by each centre/tutor)
- Pictorial evidence of a minimum of 12 dishes that they have personally prepared

#### Exemplars

Lunch Menu: Cream of Tomato and Basil Soup  
Salad of Artichoke and Orange  
Grilled Goat's Cheese and Marrow Chutney

Steak and Ale Casserole  
Confit Shoulder of Lamb  
Carrot and Onion Sambar

Lemon Curd Tart  
Banana, Toffee and Pecan Parfit  
Pancakes with Chocolate Sauce

Dinner Menu: Home Cured and Hot Smoked Salmom  
Parmesan, Plum Tomato and Chive Tart  
Loin of Venison Carpaccio

Roast Breast of Pigeon and Partridge  
Grilled Halibut, Chilli and Sweet Pepper Relish  
Button Onion Tatin with a Glazed Root Vegetable Salad

Cinammon Cake with Apple Tuilles  
Berry Shortcake with Walnut Syrup  
Orange Souffle Chocolate Sorbet

#### Commodity Information

Example Commodity: Potatoes

There are numerous varieties grown according to the season/time of year, different varieties are more suitable for certain methods of cooking, e.g:

Wilja	-	Chips
Record	-	Mash
King Edwards	-	Most purposes

Quality/Purchasing: Should be free from dirt and blemishes. No visible signs of damage or shoots.

Storage: Store in racks in a cool, dry and well ventilated store.

Uses: In salads, main course dishes and as an accompaniment.

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

**UNIT**            Food Production and Presentation Skills (Higher)

### **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 special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, September 2003).