**Culinary Ability: Food Preparation Award – Evidence Recording Form** 

**HD93 04 Assist with the Preparation of Dishes for Cooking and/or Finishing**

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| **Candidate Name:** | **Scottish Candidate Number (SCN):** |

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| This Unit is about assisting the chef to prepare a variety dishes for cooking and/or finishing. The aim of the Unit is to enable the learner to demonstrate that they can sort and assemble ingredients and equipment in the order required for the menu items and accompaniments that will be produced during service. Learners will be introduced to the use of seasonings and also assist with the production of stocks, soups, sauces, marinades and dressings. Completion of this Unit will enable learners to demonstrate that they can: * sort and assemble ingredients and equipment in the correct order (mise en place)
* assist in the production of stocks, soups, sauces, marinades and dressings
* understand the use of seasonings
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| **I confirm that the candidate has met all the requirements of this unit.**  |
| **Assessor’s Signature:** | **Date:**  |

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| **Candidate’s Signature** | **Date:** |

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| ***To be completed if sampled for internal verification*** |
| **I agree with the assessor’s judgement that the evidence sampled meets the standards specified for this unit.** |
| **Internal Verifier’s Signature:** | **Date:** |

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| External Verifier Initial and Date (if sampled): |
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| **What you must do** | **What you must know** |
| **Sort and assemble ingredients and equipment in the correct order (mise en place)**  |
| D1. Check the requirements of the dishes to be producedD2. Select, sort and assemble the ingredients and equipment required for the dishes in the correct order (mise en place)D3. Take appropriate action if there are problems with the ingredients or equipmentD4. Comply with food hygiene regulations at all times | K1. Where to find the specification for the dishes being producedK2. The meaning of the term mise en placeK3. Why ingredients and equipment should be sorted and assembled in the correct orderK4. What you should do if there are problems with the ingredients or equipmentK5. Why it is important to comply with food hygiene regulations at all times |
| **Assist in the production of stocks, soups, sauces, marinades and dressings** |
| D5. Prepare basic salad dressingsD6. Assist in the production of soups  D7. Assist in the production of sauces, marinades and dressingsD8. Assist in the production of stocks D9. Keep waste to a minimumD10. Take appropriate action if there are problems with the ingredientsD11. Comply with food hygiene regulations at all times | K6. How to prepare basic salad dressingsK7. Why it is important to follow instructions precisely when assisting in the productions of stocks, soups, sauces, marinades and dressings K8. Why it is important to keep waste to a minimumK9. What you should do if there are problems with the ingredientsK10. Why it is important to comply with food hygiene regulations at all times |
| **Understand the use of seasonings**  |
| D12. Carry out basic seasoning of dishes D13. Adjust seasoning as required | K11. Commonly used herbs, spices and other seasonings K12. How seasoning can enhance a dishK13. Consequences of over-seasoningK14. How to adjust seasoning of dishes |
| *There must be performance evidence for the ‘What you must do’ statements from at least three separate occasions**If problems situations are unlikely to occur naturally at the time of assessment, then a simulated situation may be set-up* |  *Evidence for any of the ‘What you must know’ statements that cannot be inferred through the learners performance, may be assessed using questioning (e.g. the assessor could ask open questions during an observation session and record the learner’s response on a checklist. Alternatively a multiple choice test, or similar could be used)* |
| **Notes:** Evidence must include preparation for at least one hot and one cold dish. |

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Tick (✓) when observed, insert ‘S’ when supplementary evidence used

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| **Ref** | **Description of Evidence** | **Date** | **What you must do/What you must know statements** | **Other Units Covered** |
|   |   |   | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** | **D11** | **D12** | **D13** |  |  |
|   |   |   |   |   |  |  |   |  |  |  |  |  |  |  |
| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** | **K11** | **K12** | **K13** | **K14** |  |
|   |   |  |   |   |  |  |  |  |  |  |  |  |  |  |
|  |  |       | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** | **D11** | **D12** | **D13** |  |  |
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| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** | **K11** | **K12** | **K13** | **K14** |  |
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|  |  |        | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** | **D11** | **D12** | **D13** |  |  |
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| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** | **K11** | **K12** | **K13** | **K14** |  |
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|  |  |         | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** | **D11** | **D12** | **D13** |  |  |
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| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** | **K11** | **K12** | **K13** | **K14** |  |
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| **Assessor’s Comments**  |
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| **Candidate’s Comments** |
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