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

**HD94 04 Assist with the Completion and Presentation of a Variety of Dishes**

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

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| This unit is about assisting the chef with the completion and presentation of dishes ready for service to the customer or for storage. The aim of the unit is to enable the learner to demonstrate that they can follow instructions to plate a range of dishes to the required standard and safely store/hold prepared food products and garnish ingredients not for immediate use.Completion of this unit will enable learners to demonstrate that they can:* Assist with the completion and presentation a variety of dishes to the required standard
* Safely store/hold prepared food products and garnish ingredients ready for service
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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** |
| **Assist with the completion and presentation of a variety of dishes to the required standard** |
|  D1. Follow instructions on how completed dishes should be seasoned and presentedD2. Check the quality of the food products and presentation equipment (e.g. crockery, garnishes, etc)D3. Prepare simple garnishes/decorations D4. Plate, garnish and present starters, main courses and desserts to the required standardD5. Take appropriate action if there are problems with the dish components (e.g. collapsed mousse, chipped plate)D6. Comply with food hygiene regulations at all times | K1. Where to get instructions on how to finish and present completed dishesK2. What quality points to look for in food items K3. How to prepare simple garnishes/decorationsK4. How to identify that starters, main courses and desserts are finished and presented to the required standardK5. What you should do if there are problems with the food products or presentation equipmentK6. Why it is important to comply with food hygiene regulations at all times |
| **Safely store/hold prepared food products and garnish ingredients ready for service** |
| D7. Comply with food safety regulations at all times D8. Appropriately store unused dish components and garnish ingredients (i.e. use suitable containers, label and date code, place in the correct storage area)D9. Hold completed dishes in the appropriate area (e.g. hot plate, press, re-gen ovens, dry store, larder, cold room, freezer)D10. Follow organisational procedures for stock rotation | K7. The food safety regulations that must be followed when preparing food for storage and the conditions that various food products should be stored under K8. How to prepare various types of food products and garnish ingredients for storageK9. Why it is important to store goods in the appropriate areaK10. The organisations’ procedures for stock rotation |
| *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:** |

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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** |   |
|   |   |   |   |   |  |  |   |  |  |
| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** |
|   |   |  |   |   |  |  |  |  |  |
|  |  |       | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** |  |
|  |  |  |  |  |  |  |  |  |  |
| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** |
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|  |  |        | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** |  |
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| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** |
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|  |  |         | **D1** | **D2** | **D3** | **D4** | **D5** | **D6** | **D7** | **D8** | **D9** | **D10** |  |
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| **K1**  | **K2** | **K3** | **K4** | **K5** | **K6** | **K7** | **K8** | **K9** | **K10** |
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| **Assessor’s Comments**  |
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| **Candidate’s Comments** |
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