

National Vocational Certificate Level 2 in Hospitality (Cook)



Competency Standards

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Competency Standards: Cook

Module 1: Maintain professional kitchen standards for food preparation and cooking throughout the shift

Aim: The aim of this module is to develop basic knowledge, skills and understanding of professional kitchen standards need to be maintained throughout the shift

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Ensure personal hygiene and chef's uniform for kitchen operations meets organizational requirements</p> <p>Overview This Competency Standard is about keeping yourself clean and hygienic when you are at work and explain to select and use protective clothing according to the task you are carrying out.</p>	<p>P1 Keep your hair, skin and nails clean and hygienic Follow your organization's procedures on Briefjewelry and accessories can be worn</p> <p>P2 Follow the recommended procedures for washing your hands at all appropriate times</p> <p>P3 Avoid unsafe behavior that could contaminate the food you are working with Report any cuts, boils, grazes, injuries, illness and infections promptly to the appropriate person</p> <p>P4 Make sure any cuts, boils, skin infections and grazes are treated and covered with an appropriate dressing</p>	<p>K1 Define it is important to have clean hair, skin and nails</p> <p>K2 Define jewelry and other accessories may cause a risk</p> <p>K3 Define it is important to follow your organization's recommended procedures for washing your hands at all appropriate times</p> <p>K4 Define it is important to report cuts, grazes and skin conditions to the appropriate person</p> <p>K5 Define it is important to report illnesses and infections, particularly stomach illnesses, to the appropriate person</p> <p>K6 Whom to report cuts, grazes, skin conditions or illnesses to, and the procedure for doing this The types of protective clothing which are available to you and Explain to access them</p> <p>K7 The types of protective clothing which are appropriate to the task you are carrying out Explain protective clothing should be used and Define it</p>

		<p>should be worn</p> <p>K8 Where and Explain to deal with used protective clothing</p>
<p>LU2: Maintain the health, safety and security of the kitchen working environment</p> <p>Overview</p> <p>This Competency Standard is about safety and security in your workplace – helping to spot and deal with hazards and following emergency procedures when necessary</p>	<p>P1 Keep a look out for hazards in your workplace</p> <p>P2 Identify any hazards or potential hazards and deal with these correctly</p> <p>P3 Report any accidents or near accidents quickly and accurately to the proper person</p> <p>P4 Follow health, hygiene and safety procedures in all your work</p> <p>P5 Practice emergency procedures correctly</p> <p>P6 Follow your organization’s security procedures</p>	<p>K1 Define it is important to work in a healthy, safe and hygienic way</p> <p>K2 Where you can get information about health, hygiene and safety in your workplace</p> <p>K3 The types of hazards that you may find in your workplace and Explain to deal with these correctly</p> <p>K4 Hazards you can deal with yourself and hazards that you must report to someone else</p> <p>K5 Explain to warn other people about hazards and Define this is important</p> <p>K6 Types of emergencies that may happen in your workplace and Explain to deal with these</p> <p>K7 Where to find first aid equipment and who the first-aiders are in your workplace</p> <p>K8 Other ways of working safely that are relevant to your job and Define these are important</p> <p>K9 The possible causes of fire in your workplace</p> <p>K10 Brief you can do to minimize the risk of fire</p>

		<p>K11 Where to find fire alarms and Explain to set them off</p> <p>K12 Define you should never approach a fire unless it is safe to do so</p> <p>K13 Define it is important to follow fire safety laws</p> <p>K14 Define it is important to report all usual/non-routine incidents to the appropriate person</p>
<p>LU3: Check quality and quantity of food and maintain kitchen and food safety standards at every level of food handling</p> <p>Overview</p> <p>This Competency Standard is about ensuring that the food you will be preparing and cooking is of the right quality and is available in sufficient quantity for the number of covers expected.</p>	<p>P1 Check your role and responsibilities to establish the quantity of food and ingredients required</p> <p>P2 Check the delivery from stores to ensure that the quantity of food delivered is sufficient for the number of covers expected</p> <p>P3 Check that the quality of food delivered is of the right type and meets the correct quality requirements</p> <p>P4 Check that food is delivered at the correct temperature</p> <p>P5 Ensure that any packaged food does not exceed its 'sell-by' or 'use-by' dates</p> <p>P6 Advise your team leader if there are any problems with the quantity or quality of food</p>	<p>K1 Explain to check that the food is of the required weight</p> <p>K2 Explain to check that the food looks the way it should</p> <p>K3 Explain to check that food is being kept at an appropriate temperature</p> <p>K4 Explain to check that bacteria are not at harmful levels</p> <p>K5 Explain to check that flavor, texture and aroma is of acceptable quality</p> <p>K6 Explain to check that food there is sufficient food and other ingredients to meet the requirements for the number of covers expected</p> <p>K7 Explain to check that food is delivered at the correct temperature</p> <p>K8 Explain to ensure that any packaged food does not exceed its 'sell-by' or 'use-by' dates</p>

<p>LU4: Ensure wastage from kitchen operations is minimized</p> <p>Overview</p> <p>This Competency Standard is about finding ways to cut down on waste produced by the kitchen and ensuring that wasted is managed and disposed of in line with organizational procedures.</p>	<p>P1 Identify opportunities for reducing waste</p> <p>P2 Follow organizational policies and procedures for managing and reducing waste</p> <p>P3 Dispose of waste in line with organizational procedures</p>	<p>K1 Explain to recognize opportunities for waste reduction, reuse and recycling targets to comply with legal and/or organizational requirements</p> <p>K2 Explain to establish current levels of waste for activities undertaken by the organization</p> <p>K3 Explain to assess the effectiveness of waste management systems</p> <p>K4 Opportunities for avoiding and reducing waste through design, reuse and recycling</p> <p>K5 Potential barriers that may limit waste avoidance and reduction</p> <p>K6 Explain to ensure measures for managing waste meet with legal requirements</p> <p>K7 Roles and responsibilities to support waste minimization</p> <p>K8 Training needs and training for those responsible for reducing waste</p> <p>K9 Methods to evaluate the impact of waste reduction measures</p> <p>K10 Benefits achieved through waste reduction measures</p>
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Module 2: Prepare and cook vegetables

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare, cook and finish vegetables

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Understand Explain to assemble food and equipment to prepare, and cook simple dishes, with guidance from Chef de Partie and other associates</p> <p>This Competency Standard is about preparing and cooking vegetables.</p>	<p>P1 Assemble food and ingredients required to prepare and cook vegetables</p> <p>P2 Where necessary, defrost vegetables</p> <p>P3 Select appropriate equipment needed to prepare and cook vegetables</p> <p>P4 Check that vegetables and other ingredients meet type, quality and quantity requirements</p> <p>P5 Correct temperatures for holding vegetables</p>	<p>K1 Explain to store fresh and frozen vegetables correctly before cooking</p> <p>K2 Explain to check that vegetables are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the vegetables or other ingredients</p> <p>K4 Explain to decide when vegetables needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare vegetables including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook vegetables</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season vegetables according to requirements</p>
<p>LU2:Understand Explain to prepare simple dishes for</p>	<p>P1 Identify requirements for preparing vegetables for cooking</p>	<p>K1 Explain to store fresh and frozen vegetables correctly before cooking</p>

<p>cooking, with guidance from Chef de Partie and other associates</p>	<p>P2 Choose and use tools and equipment for preparing vegetables correctly</p> <p>P3 Use appropriate methods to prepare vegetables for cooking</p> <p>P4 Check that preparation of vegetables meets quality requirements</p>	<p>K2 Explain to check that vegetables are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the vegetables or other ingredients</p> <p>K4 Explain to decide when vegetables needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare vegetables including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook vegetables</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season vegetables according to requirements</p> <p>K9 Correct temperatures for holding vegetables</p>
<p>LU3: Understand Explain to cook simple dishes, with guidance from Chef de Partie and other associates</p>	<p>P1 Identify requirements for cooking vegetables</p> <p>P2 Choose and use tools and equipment to cook vegetables correctly</p> <p>P3 Use appropriate methods to cook vegetables</p> <p>P4 Combine vegetables with other ingredients</p> <p>P5 Check that the dish has the correct flavor,</p>	<p>K1 Explain to store fresh and frozen vegetables correctly before cooking</p> <p>K2 Explain to check that vegetables are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the vegetables or other ingredients</p> <p>K4 Explain to decide when vegetables needs defrosting</p>

	<p>consistency and quantity</p> <p>P6 Check that cooking of vegetables meets quality requirements</p> <p>P7 Correct temperatures for holding vegetables</p>	<p>before cooking and Define this is important</p> <p>K5 Explain to prepare vegetables including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook vegetables</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season vegetables according to requirements</p>
<p>LU4: Understand Explain to present simple dishes for service, with guidance from Chef de Partie and other associates</p>	<p>P1 Garnish and present the dish to meet organizational specifications</p> <p>P2 Make sure dishes are at correct temperature for holding and serving</p> <p>P3 Safely store cooked vegetables not for immediate use</p> <p>P4 Label prepared dishes according to organizational requirements</p>	<p>K1 Explain to store fresh and frozen vegetables correctly before cooking</p> <p>K2 Explain to check that vegetables are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the vegetables or other ingredients</p> <p>K4 Explain to decide when vegetables needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare vegetables including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook vegetables</p> <p>K7 Explain to carry out the appropriate cooking method</p>

Module 3: Prepare, cook and finish meat, poultry and fish dishes

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare, cook and finish meat, poultry and fish dishes

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare cook and finish meat, poultry</p>	<p>P1 Assemble food and ingredients required to prepare and cook meat, poultry and fish dishes</p> <p>P2 Where necessary, defrost meat, poultry and fish ready for preparation</p> <p>P3 Select appropriate equipment needed to prepare and cook meat, poultry and fish dishes</p> <p>P4 Check that meat, poultry, fish and other ingredients meet type, quality and quantity requirements</p>	<p>K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking</p> <p>K2 Explain to check that meat, poultry and fish are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the meat, poultry and fish or other ingredients</p> <p>K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season meat, poultry and fish dishes according to requirements</p>

<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare meat, poultry and fish for cooking</p>	<p>P1 Choose and use tools and equipment for preparing and cooking meat dishes correctly</p> <p>P2 Use appropriate methods to prepare meat for cooking</p> <p>P3 Check that the dish has the correct flavor, consistency and quantity</p> <p>P4 Check that cooking of meat dishes meets quality requirements</p> <p>P5 Correct temperatures for holding meat, poultry and fish dishes</p>	<p>K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking</p> <p>K2 Explain to check that meat, poultry and fish are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the meat, poultry and fish or other ingredients</p> <p>K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season meat, poultry and fish dishes according to requirements</p>
<p>LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook meat, Poultry</p>	<p>P1 Identify requirements for preparing and cooking poultry dishes</p> <p>P2 Choose and use tools and equipment for preparing and cooking poultry dishes correctly</p> <p>P3 Use appropriate methods to prepare</p>	<p>K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking</p> <p>K2 Explain to check that meat, poultry and fish are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the meat,</p>

<p>and fish</p>	<p>poultry for cooking</p> <p>P4 Check that preparation of poultry meets quality requirements</p> <p>P5 Use appropriate methods to cook poultry dishes</p> <p>P6 Combine poultry with other ingredients</p> <p>P7 Check that the dish has the correct flavor, consistency and quantity</p> <p>P8 Check that cooking of poultry dishes meets quality requirements</p>	<p>poultry and fish or other ingredients</p> <p>K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season meat, poultry and fish dishes according to requirements</p>
<p>LU4: Present meat, Poultry and fish for service following senior guidance</p>	<p>P1 Identify requirements for preparing and cooking fish dishes</p> <p>P2 Choose and use tools and equipment for preparing and cooking fish dishes correctly</p> <p>P3 Use appropriate methods to prepare fish for cooking</p> <p>P4 Check that preparation of fish meets quality requirements</p> <p>P5 Use appropriate methods to cook fish dishes</p>	<p>K1 Explain to store fresh and frozen meat, poultry and fish dishes correctly before cooking</p> <p>K2 Explain to check that meat, poultry and fish are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the meat, poultry and fish or other ingredients</p> <p>K4 Explain to decide when meat, poultry and fish needs defrosting before cooking and Define this is important</p> <p>K5 Explain to prepare meat, poultry and fish including defrosting, seasoning and storing</p>

	<p>P6 Combine fish with other ingredients</p> <p>P7 Check that the dish has the correct flavor, consistency and quantity</p> <p>P8 Check that cooking of fish dishes meets quality requirements</p>	<p>K6 Define it is important to use the correct tools and equipment to prepare and cook meat, poultry and fish dishes</p> <p>K7 Explain to carry out the appropriate cooking methods correctly</p> <p>K8 Explain to finish and season meat, poultry and fish dishes according to requirements</p>
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Module 4: Prepare and finish simple salad and fruit dishes

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare, simple salad and fruit dishes

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and finish simple salad and fruit dishes</p>	<p>P1 Assemble food and ingredients required to prepare and finish simple salad and fruit dishes</p> <p>P2 Where necessary, defrost ingredients for simple salad and fruit dishes</p> <p>P3 Select appropriate equipment needed to prepare and finish simple salad and fruit dishes</p> <p>P4 Check that simple salad and fruit dishes and other ingredients meet type, quality and quantity requirements</p>	<p>K1 Explain to store fresh and chilled simple salad and fruit dishes correctly</p> <p>K2 Explain to check that simple salad and fruit ingredients are fit for preparation and finishing</p> <p>K3 Brief you should do if there are problems with the salad and fruit or other ingredients</p> <p>K4 Explain to decide when simple salad and fruit ingredients need defrosting before preparation and finishing, and Define this is important</p> <p>K5 Explain to prepare simple salad and fruit dishes including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and finish simple salad and fruit dishes</p> <p>K7 Explain to carry out the appropriate finishing methods correctly</p> <p>K8 Explain to season and finish simple salad and fruit dishes according to requirements</p>

<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare simple salad and fruit dishes</p>	<p>P1 Identify requirements for preparing simple salad and fruit dishes</p> <p>P2 Choose and use tools and equipment for preparing simple salad and fruit dishes correctly</p> <p>P3 Use appropriate methods to prepare simple salad and fruit dishes</p> <p>P4 Check that preparation of simple salad and fruit dishes meets quality requirements</p> <p>P5 Correct temperatures for holding simple salad and fruit dishes</p>	<p>K1 Explain to store fresh and chilled simple salad and fruit dishes correctly</p> <p>K2 Explain to check that simple salad and fruit ingredients are fit for preparation and finishing</p> <p>K3 Brief you should do if there are problems with the salad and fruit or other ingredients</p> <p>K4 Explain to decide when simple salad and fruit ingredients need defrosting before preparation and finishing, and Define this is important</p> <p>K5 Explain to prepare simple salad and fruit dishes including defrosting, seasoning and storing</p> <p>K6 Define it is important to use the correct tools and equipment to prepare and finish simple salad and fruit dishes</p> <p>K7 Explain to season and finish simple salad and fruit dishes according to requirements</p>
<p>LU3: Finish and present simple salad and fruit dishes for service following senior's guidance</p>	<p>P1 Garnish and present the dish to meet organizational specifications</p> <p>P2 Make sure dishes are at correct temperature for holding and serving</p> <p>P3 Safely store cooked meat, poultry and fish dishes not for immediate use</p>	<p>K1 Explain advantages and importance to present simple salad and fruit dishes according to customers requirements</p>

Module 5: Prepare and cook pasta and rice dishes

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare, pasta and rice dishes

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and cook pasta and rice dishes</p>	<p>P1 Identify requirements for preparing and cooking pasta dishes</p> <p>P2 Choose and use tools and equipment for preparing and cooking pasta dishes correctly</p> <p>P3 Use appropriate methods to prepare pasta for cooking</p> <p>P4 Check that preparation of pasta meets quality requirements</p> <p>P5 Use appropriate methods to cook pasta dishes</p> <p>P6 Combine pasta with other ingredients</p> <p>P7 Check that the dish has the correct flavor, consistency and quantity</p> <p>P8 Check that cooking of pasta dishes meets quality requirements</p>	<p>K1 Explain to store fresh pasta and rice dishes correctly before cooking</p> <p>K2 Explain to check that pasta and rice are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the pasta and rice or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishes</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season pasta and rice dishes according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision)</p>	<p>P1 Identify requirements for preparing and cooking rice dishes</p> <p>P2 Choose and use tools and equipment for</p>	<p>K1 Explain to store fresh pasta and rice dishes correctly before cooking</p> <p>K2 Explain to check that pasta and rice are fit for</p>

<p>from Chef de Partie and other associates) to prepare and cook pasta dishes</p>	<p>preparing and cooking rice dishes correctly</p> <p>P3 Use appropriate methods to prepare rice for cooking</p> <p>P4 Check that preparation of rice meets quality requirements</p> <p>P5Combine rice with other ingredients</p> <p>P6 Check that the dish has the correct flavor, consistency and quantity</p> <p>P7Check that cooking of rice dishes meets quality requirements</p> <p>P8Correct temperatures for holding pasta and rice dishes</p>	<p>preparation and cooking</p> <p>K3 Brief you should do if there are problems with the pasta and rice or other ingredients</p> <p>K4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishes</p> <p>K5Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season pasta and rice dishes according to requirements</p>
<p>LU3: Present pasta and rice dishes for service following senior’s guidance</p>	<p>P1 Garnish and present the dish to meet organizational specifications</p> <p>P2 Make sure dishes are at correct temperature for holding and serving</p> <p>P3 Safely store cooked pasta and rice dishes not for immediate use</p>	<p>K1 Explain to store fresh pasta and rice dishes correctly before cooking</p> <p>K2 Explain to check that pasta and rice are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the pasta and rice or other ingredients</p> <p>K4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishes</p> <p>K5Explain to carry out the appropriate cooking methods correctly</p>

		<p>K6 Explain to finish and season pasta and rice dishes according to requirements</p> <p>K7 Correct temperatures for holding pasta and rice dishes</p>
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Module 6: Prepare and cook eggs and egg dishes

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare and cook eggs and egg dishes

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and cook eggs and egg dishes</p>	<p>P1 Assemble food and ingredients required to prepare and cook eggs and egg dishes</p> <p>P2 Select appropriate equipment needed to prepare and cook eggs and egg dishes</p> <p>P3 Check that eggs and other ingredients meet type, quality and quantity requirements</p>	<p>K1 Explain to store fresh eggs and egg dishes correctly before cooking</p> <p>K2 Explain to check that eggs and egg dishes are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the eggs and egg dishes or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook eggs and egg dishes</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season eggs and egg dishes according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and cook eggs</p>	<p>P1 Identify requirements for preparing and cooking eggs</p> <p>P2 Choose and use tools and equipment for preparing and cooking eggs correctly</p> <p>P3 Use appropriate methods to prepare eggs for</p>	<p>K1 Explain to store fresh eggs and egg dishes correctly before cooking</p> <p>K2 Explain to check that eggs and egg dishes are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with</p>

	<p>cooking</p> <p>P4 Check that preparation of eggs meets quality requirements</p> <p>P5 Use appropriate methods to cook eggs dishes</p> <p>P6 Combine eggs with other ingredients</p> <p>P7 Check that the dish has the correct flavor, consistency and quantity</p> <p>P8 Check that cooking of eggs meets quality requirements</p>	<p>the eggs and egg dishes or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook eggs and egg dishes</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season eggs and egg dishes according to requirements</p>
<p>LU3: Present eggs and egg dishes for service following senior's guidance</p>	<p>P1 Garnish and present the dish to meet organizational specifications</p> <p>P2 Make sure dishes are at correct temperature for holding and serving</p> <p>P3 Safely store cooked eggs and egg dishes not for immediate use</p> <p>P4 Correct temperatures for holding eggs and egg dishes</p>	<p>K1 Explain to store fresh eggs and egg dishes correctly before cooking</p> <p>K2 Explain to check that eggs and egg dishes are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the eggs and egg dishes or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook eggs and egg dishes</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season eggs and egg dishes according to requirements</p>

Module 7: Prepare and cook grain and pulse dishes

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare and cook grain and pulse dishes

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and cook grains and pulses</p>	<p>P1 Assemble food and ingredients required to prepare and cook grains and pulses</p> <p>P2 Select appropriate equipment needed to prepare and cook grains and pulses</p> <p>P3 Check that grains, pulses and other ingredients meet type, quality and quantity requirements</p>	<p>K1 Explain to store fresh grains and pulses correctly before cooking</p> <p>K2 Explain to check that grains and pulses are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the grains and pulses or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook grains and pulses</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season grains and pulses according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare grains and pulses for cooking</p>	<p>P1 Identify requirements for preparing and cooking grains</p> <p>P2 Choose and use tools and equipment for preparing and cooking grains correctly</p> <p>P3 Use appropriate methods to prepare grains for cooking</p>	<p>K1 Explain to store fresh grains and pulses correctly before cooking</p> <p>K2 Explain to check that grains and pulses are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the grains and pulses or other ingredients</p>

	<p>P4 Check that preparation of grains meets quality requirements</p> <p>P5 Use appropriate methods to cook grains</p> <p>P6 Combine grains with other ingredients</p> <p>P7 Check that the dish has the correct flavor, consistency and quantity</p> <p>P8 Check that cooking of grains meets quality requirements</p> <p>P9 Correct temperatures for holding grains and Pulses dishes</p>	<p>K4 Define it is important to use the correct tools and equipment to prepare and cook grains and pulses</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season grains and pulses according to requirements</p>
<p>LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook grains and pulses</p>	<p>P1 Identify requirements for preparing and cooking pulses</p> <p>P2 Choose and use tools and equipment for preparing and cooking pulses correctly</p> <p>P3 Use appropriate methods to prepare pulses for cooking</p> <p>P4 Check that preparation of pulses meets quality requirements</p> <p>P5 Use appropriate methods to cook pulses</p> <p>P6 Combine pulses with other ingredients</p> <p>P7 Check that the dish has the correct flavor,</p>	<p>K1 Explain to store fresh grains and pulses correctly before cooking</p> <p>K2 Explain to check that grains and pulses are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the grains and pulses or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook grains and pulses</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season grains and pulses according to requirements</p>

	<p>consistency and quantity</p> <p>P8 Check that cooking of pulses meets quality requirements</p>	
<p>LU4: Present grains and pulses for service following senior guidance</p>	<p>P1 Garnish and present the dish to meet organizational specifications</p> <p>P2 Make sure dishes are at correct temperature for holding and serving</p> <p>P3 Safely store cooked grains and pulses not for immediate use</p>	<p>K1 Explain to store fresh grains and pulses correctly before cooking</p> <p>K2 Explain to check that grains and pulses are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the grains and pulses or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook grains and pulses</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season grains and pulses according to requirements</p>

Module 8: Prepare and cook stocks, soups and sauces

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare and cook stocks, soups, and sauces

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and cook soups, stocks and sauces</p>	<p>P1 Identify requirements for preparing and cooking soups</p> <p>P2 Choose and use tools and equipment for preparing and cooking soups correctly</p> <p>P3 Use appropriate methods to prepare soups for cooking</p> <p>P4 Check that preparation of soups meets quality requirements</p> <p>P5 Use appropriate methods to cook soups</p> <p>P6 Check that the soup has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of soups meets quality requirements</p>	<p>K1 Explain to store fresh soups, stocks and sauces correctly</p> <p>K2 Explain to check that soups and stocks are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the soups and stocks or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook soups, stocks and sauces</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season soups, stocks and sauces according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates)</p>	<p>P1 Identify requirements for preparing and cooking stocks</p> <p>P2 Choose and use tools and equipment for preparing and cooking stocks correctly</p>	<p>K1 Explain to store fresh soups, stocks and sauces correctly</p> <p>K2 Explain to check that soups and stocks are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the soups</p>

<p>to prepare soups, stocks and sauces for cooking</p>	<p>P3 Use appropriate methods to prepare stocks for cooking</p> <p>P4 Check that preparation of stocks meets quality requirements</p> <p>P5 Use appropriate methods to cook stocks</p> <p>P6 Check that the stock has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of stocks meets quality requirements</p> <p>P8 Correct temperatures for holding soups, stocks and sauces</p>	<p>and stocks or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook soups, stocks and sauces</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season soups, stocks and sauces according to requirements</p>
<p>LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish soup, stock and sauce ingredients dishes</p>	<p>P1 Identify requirements for preparing and cooking sauces</p> <p>P2 Choose and use tools and equipment for preparing and cooking sauces correctly</p> <p>P3 Use appropriate methods to prepare sauces for cooking</p> <p>P4 Check that preparation of sauces meets quality requirements</p> <p>P5 Use appropriate methods to cook sauces</p> <p>P6 Check that the sauce has the correct flavor, consistency and quantity</p>	<p>K1 Explain to store fresh soups, stocks and sauces correctly</p> <p>K2 Explain to check that soups and stocks are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the soups and stocks or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook soups, stocks and sauces</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season soups, stocks and sauces according to requirements</p>

	P7 Check that cooking of sauce meets quality requirements	
LU4: Present soups, stocks and sauces for service following senior guidance	<p>P1 Garnish and present the dish to meet organizational specifications</p> <p>P2 Make sure dishes are at correct temperature for holding and serving</p> <p>P3 Safely store cooked sauces and soups not for immediate use</p>	K1 Describe how to present soups, stocks and sauces for service according to customers requirements

Module 9: Prepare, bake and finish simple bread and dough products

Aim: The aim of this module to develop basic knowledge, skills and understanding to prepare, bake and finish simple bread and dough products

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and cook simple bread and dough products</p>	<p>P1 Identify requirements for preparing and cooking bread products</p> <p>P2 Choose and use tools and equipment for preparing and cooking bread products correctly</p> <p>P3 Use appropriate methods to prepare bread products for cooking</p> <p>P4 Check that preparation for bread products meets quality requirements</p> <p>P5 Use appropriate methods to cook bread products</p> <p>P6 Check that the dish has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of bread products meets quality requirements</p>	<p>K1 Explain to store fresh simple bread and dough products correctly before cooking</p> <p>K2 Explain to check that bread and dough ingredients are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough products</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season simple bread and dough products according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision)</p>	<p>P1 Identify requirements for preparing and cooking dough products</p> <p>P2 Choose and use tools and equipment for</p>	<p>K1 Explain to store fresh simple bread and dough products correctly before cooking</p> <p>K2 Explain to check that bread and dough ingredients are</p>

<p>from Chef de Partie and other associates) to prepare simple bread and dough products for cooking</p>	<p>preparing and cooking dough products correctly</p> <p>P3 Use appropriate methods to prepare dough products for cooking</p> <p>P4 Check that preparation for dough products meets quality requirements</p> <p>P5 Use appropriate methods to cook dough products</p> <p>P6 Check that the dish has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of dough products meets quality requirements</p> <p>P8 Correct temperatures for holding simple bread and dough products</p>	<p>fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough products</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season simple bread and dough products according to requirements</p>
<p>LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to cook and finish ingredients for simple bread and dough products dishes</p>	<p>P1 Identify requirements for preparing and cooking dough products correctly</p> <p>P2 Choose and use tools and equipment for preparing and cooking dough products correctly</p> <p>P3 Use appropriate methods to prepare dough products correctly for cooking</p> <p>P4 Check that preparation of dough products</p>	<p>K1 Explain to store fresh simple bread and dough products correctly before cooking</p> <p>K2 Explain to check that bread and dough ingredients are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough</p>

	<p>correctly meets quality requirements</p> <p>P5 Use appropriate methods to cook dough products correctly</p> <p>P6 Check that the dough products has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of dough products meets quality requirements</p>	<p>products</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season simple bread and dough products according to requirements</p>
<p>LU4: Present simple bread and dough products for service following senior guidance</p>	<p>P1 Garnish and present the product to meet organizational specifications</p> <p>P2 Make sure products are at correct temperature for holding and serving</p> <p>P3 Safely store cooked simple bread and dough products not for immediate use</p>	<p>K1 Explain to store fresh simple bread and dough products correctly before cooking</p> <p>K2 Explain to check that bread and dough ingredients are fit for preparation and cooking</p> <p>K3 Brief you should do if there are problems with the bread and dough ingredients or other ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and cook simple bread and dough products</p> <p>K5 Explain to carry out the appropriate cooking methods correctly</p> <p>K6 Explain to finish and season simple bread and dough products according to requirements</p>

Module 10: Prepare hot and cold sandwiches

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare, hot and cold sandwiches

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare hot and cold sandwiches</p>	<p>P1 Identify requirements for preparing hot sandwiches</p> <p>P2 Choose and use tools and equipment for preparing hot sandwiches correctly</p> <p>P3 Use appropriate methods to prepare hot sandwiches</p> <p>P4 Check that the sandwich has the correct flavor, consistency and quantity</p> <p>P5 Check that preparation of hot sandwiches meets quality requirements</p>	<p>K1 Explain to store fresh hot and cold sandwiches correctly</p> <p>K2 Explain to check that hot and cold sandwich ingredients are fit for preparation</p> <p>K3 Brief you should do if there are problems with the hot and cold sandwich ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches</p> <p>K5 Explain to garnish hot and cold sandwiches according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare hot sandwiches</p>	<p>P1 Identify requirements for preparing cold sandwiches</p> <p>P2 Choose and use tools and equipment for preparing cold sandwiches correctly</p> <p>P3 Use appropriate methods to prepare cold sandwiches</p> <p>P4 Check that the sandwich has the correct flavor, consistency and quantity</p>	<p>K1 Explain to store fresh hot and cold sandwiches correctly</p> <p>K2 Explain to check that hot and cold sandwich ingredients are fit for preparation</p> <p>K3 Brief you should do if there are problems with the hot and cold sandwich ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches</p> <p>K5 Explain to garnish hot and cold sandwiches according to</p>

	<p>P5 Check that preparation of cold sandwiches meets quality requirements</p> <p>P6 Correct temperatures for holding hot and cold sandwiches</p>	requirements
<p>LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare cold sandwiches</p>	<p>P1 Identify requirements for preparing and cooking hot and cold sandwiches</p> <p>P2 Choose and use tools and equipment for preparing and cooking hot and cold sandwiches correctly</p> <p>P3 Use appropriate methods to prepare hot and cold sandwiches for cooking</p> <p>P4 Check that preparation of hot and cold sandwiches meets quality requirements</p> <p>P5 Use appropriate methods to hot and cold sandwiches sauces</p> <p>P6 Check that the hot and cold sandwiches has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of hot and cold sandwiches meets quality requirements</p>	<p>K1 Explain to store fresh hot and cold sandwiches correctly</p> <p>K2 Explain to check that hot and cold sandwich ingredients are fit for preparation</p> <p>K3 Brief you should do if there are problems with the hot and cold sandwich ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches</p> <p>K5 Explain to garnish hot and cold sandwiches according to requirements</p>
<p>LU4: Present hot and cold sandwiches for service following senior guidance</p>	<p>P1 Garnish and present the sandwich to meet organizational specifications</p> <p>P2 Make sure hot and cold sandwiches are at</p>	<p>K1 Explain to store fresh hot and cold sandwiches correctly</p> <p>K2 Explain to check that hot and cold sandwich ingredients are fit for preparation</p>

	<p>correct temperature for holding and serving</p> <p>P3 Safely store hot and cold sandwiches not for immediate use</p>	<p>K3 Brief you should do if there are problems with the hot and cold sandwich ingredients</p> <p>K4 Define it is important to use the correct tools and equipment to prepare hot and cold sandwiches</p> <p>K5 Explain to garnish hot and cold sandwiches according to requirements</p>
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Module 11: Prepare and finish simple sweet dishes

Aim: The aim of this module is to develop basic knowledge, skills and understanding to prepare, and finish simple sweet dishes

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Assemble food and equipment to prepare and finish simple sweet dishes</p>	<p>P1 Identify requirements for preparing and baking simple gateaux</p> <p>P2 Choose and use tools and equipment for preparing and baking simple gateaux correctly</p> <p>P3 Use appropriate methods to prepare simple gateaux for baking</p> <p>P4 Check that preparation for simple gateaux meets quality requirements</p> <p>P5 Use appropriate methods to bake simple gateaux</p> <p>P6 Check that the gateau has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of simple gateaux meets quality requirements</p>	<p>K1 Explain to store fresh and finish simple sweet dishes correctly</p> <p>K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation</p> <p>K3 Brief you should do if there are problems with the ingredients for simple sweet dishes</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes</p> <p>K5 Explain to garnish and finish simple sweet dishes according to requirements</p>
<p>LU2: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates)</p>	<p>P1 Identify requirements for preparing and cooking simple pastries</p> <p>P2 Choose and use tools and equipment for preparing and cooking simple pastries correctly</p>	<p>K1 Explain to store fresh and finish simple sweet dishes correctly</p> <p>K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation</p>

<p>to prepare and finish simple sweets and gateaux</p>	<p>P3 Use appropriate methods to prepare simple pastries for cooking</p> <p>P4 Check that preparation for simple pastries meets quality requirements</p> <p>P5 Use appropriate methods to cook simple pastries</p> <p>P6 Check that the pastries have the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of simple pastries meets quality requirements</p> <p>P8 Correct temperatures for holding and finish simple sweet dishes</p>	<p>K3 Brief you should do if there are problems with the ingredients for simple sweet dishes</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes</p> <p>K5 Explain to garnish and finish simple sweet dishes according to requirements</p>
<p>LU3: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple pastries</p>	<p>P1 Identify requirements for preparing and cooking simple cakes</p> <p>P2 Choose and use tools and equipment for preparing and cooking simple cakes correctly</p> <p>P3 Use appropriate methods to prepare simple cakes for cooking</p> <p>P4 Check that preparation for simple cakes meets quality requirements</p> <p>P5 Use appropriate methods to cook simple cakes</p>	<p>K1 Explain to store fresh and finish simple sweet dishes correctly</p> <p>K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation</p> <p>K3 Brief you should do if there are problems with the ingredients for simple sweet dishes</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes</p> <p>K5 Explain to garnish and finish simple sweet dishes according to requirements</p>

	<p>P6 Check that the cake has the correct flavor, consistency and quantity</p> <p>P7 Check that cooking of simple cakes meets quality requirements</p>	
<p>LU4: Use basic methods and equipment (under indirect supervision from Chef de Partie and other associates) to prepare and finish simple cakes</p>	<p>P1 Garnish and present the sweet dishes to meet organizational specifications</p> <p>P2 Make sure sweet dishes are at correct temperature for holding and serving</p> <p>P3 Safely store sweet dishes not for immediate use</p>	<p>K1 Explain to store fresh and finish simple sweet dishes correctly</p> <p>K2 Explain to check that the ingredients for simple sweet dishes are fit for preparation</p> <p>K3 Brief you should do if there are problems with the ingredients for simple sweet dishes</p> <p>K4 Define it is important to use the correct tools and equipment to prepare and finish simple sweet dishes</p> <p>K5 Explain to garnish and finish simple sweet dishes according to requirements</p>

Module 12: Complete kitchen shift effectively

Aim: The aim of this module is to develop basic knowledge, skills and understanding to completing kitchen shift effectively

Competency standards	Performance criteria	Knowledge of understanding
<p>LU1: Clear kitchen work area of equipment and food products</p>	<p>P1 Select and use appropriate tools, specialist equipment and method for cleaning your work area</p> <p>P2 Restore your work area to a safe and tidy condition</p> <p>P3 Make sure that any food, tools and equipment that you may need for the next shift are set up ready for use</p> <p>P4 Store all food, tools and equipment in line with organizational requirements</p> <p>P5 Handle and dispose of waste materials appropriately according to organizational and legal requirements</p> <p>P6 Report any problems associated with cleaning, storing or disposing of materials and equipment to the relevant person</p>	<p>K1 Brief standards of cleanliness and tidiness are expected when clearing the work area</p> <p>K2 Brief cleaning equipment to use for different tools and equipment</p> <p>K3 Brief the methods and procedures are for safe storage of food, tools and equipment</p> <p>K4 Brief the organization’s procedures are for dealing with and disposing of waste material</p> <p>K5 Types of waste material generated in the work area</p> <p>K6 Brief personal protective clothing is required and Explain to use it</p>
<p>LU2: Ensure that all kitchen equipment and surfaces are cleaned</p>	<p>P1 Select appropriate equipment and products for cleaning and sanitizing equipment and surfaces</p>	<p>K1 Brief standards of cleanliness and tidiness are expected when clearing the work area</p> <p>K2 Brief cleaning equipment to use for different tools and</p>

<p>and sanitized</p>	<p>P2 Pre-soak any equipment, tools and utensils as required to free food particles and grease</p> <p>P3 Use appropriate equipment, products and methods to clean and sanitize equipment and surfaces</p> <p>P4 Ensure that equipment and products used for cleaning are in good condition and changed when required</p> <p>P5 Store equipment and products for cleaning and sanitizing equipment and surfaces after use according to organizational requirements</p> <p>P6 Report to supervisor any problems with cleaning, equipment or products</p>	<p>equipment</p> <p>K3 Brief the methods and procedures are for safe storage of food, tools and equipment</p> <p>K4 Brief the organization's procedures are for dealing with and disposing of waste material</p> <p>K5 Types of waste material generated in the work area</p> <p>K6 Brief personal protective clothing is required and Explain to use it</p>
<p>LU3: Ensure all surplus food, equipment and materials are returned from the kitchen to the appropriate department</p>	<p>P1 Identify and return unused food items to the kitchen or to the concerned department</p> <p>P2 Identify and return equipment and materials to the appropriate store</p> <p>P3 Maintain proper log books or records of returned items</p> <p>P4 Advise supervisor of any problems with returning surplus food, equipment and material to the appropriate department</p>	<p>K1 Organizational procedures for returning surplus food, equipment and material to the appropriate department</p> <p>K2 The process for recording returns of surplus food, equipment and material to the appropriate department</p> <p>K3 Must understand the disciplinary actions against any violation of the rule</p>
<p>LU4: Hand over to next kitchen shift if</p>	<p>P1 Ensure that work area is fully maintained</p>	<p>K1 Procedures for handing over to next shift</p>

<p>appropriate</p>	<p>ready for next shift</p> <p>P2 Ensure that next shift is prepared and ready for handover</p> <p>P3 Notify next shift of any special requirements, events, requests or comments relating to guests in order to maintain customer service</p> <p>P4 Notify next shift of any problems with the service, equipment or products</p> <p>P5 Complete any logbook entries as required by organization</p> <p>P6 Leave work area promptly and courteously</p>	<p>K2 Explain to notify next shift any special requirements, events, requests or comments relating to guests in order to maintain customer service</p> <p>K3 Explain to notify next shift of any problems with the service, equipment or products</p> <p>K4 Explain to make appropriate entries in logbooks</p>
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Tools and equipment

Preparation equipment

20 sets of knives (different types), peeling knives, carving knives, chef knives, etc
3 graters
5 measuring scale
2 refrigerators (maintain temperature from 3 to 5 degrees)
2 freezers (maintain temperature from -18 to -20 degrees)
12 (3 each), chopping boards (different colours – refer to HACCP regulations)

Utensils including

15 (5 each), pans (large, small, medium)
15 (5 each), bowls
5 sets measuring spoons
10 forks
1 bread slicer
2 (1 each), mixers (large, small)
2 blenders
2 toasters
5 tin openers
5 peelers
1 potato cutter
3 choppers
1 mincing machine
1 bone saw cutters
1 patties maker
2 beaters
2 mashers
20 baking trays

Cooking equipment

8 burners/stoves
1 each ovens (convection oven, deck oven, tandoori oven)
1 microwaves oven
1 grill
1 tilting pan
1 steamer
1 salamander
1 Panini machine
1 Wok
1 blender heavy duty
20 bread pans
20 bun pans
20 baguette pans
2 juicers
1 juice extractor
1 deep fryer
5 rolling pins
5 pastry brushes

Presentation equipment

20 plates
20 platters
20 silver salvers
20 serving dishes
20 sauceboats
Details of requirements, including food check from food outlet

Other general equipment and materials

- 1 example copy of organizational guidelines for all operations
- 1 example copy of Standard Operating Procedures for all procedures
- 1 example copy of Communication Manual
- 20 copies of example notes from daily briefing
- 20 copies of recipes and methods of preparation and cooking
- 20 nutritional values charts
- 1 set of tools and equipment for disposing of waste, including waste disposal units, recycling bins, garbage drums on wheels (foot operated) with garbage bags included

Fire, first aid and safety equipment

- 1 example copy of food safety guidelines
- 1 example copy of HACCP standards
- 5 sets of equipment and materials for washing hands, including sanitizing soap, suitable wash basin, hand towels
- Illustrative range of emergency notices
- 1 set of fire equipment, including the provision of fire exits, fire doors, fire extinguishers, alarm systems, emergency lighting, fire safety and exit signs
- 1 set of first aid equipment: Food safety plasters, in a variety of different sizes and shapes; small, medium and large sterile gauze dressings; sterile eye dressings; triangular bandages; crêpe rolled bandages; safety pins; disposable sterile gloves; scissors; alcohol-free cleansing wipes; tape; distilled water, for cleaning wounds and as an eye bath
- 1 example copy of logbooks for recording accidents and incidents

Cleaning equipment

- 5 sets of small cleaning equipment to use for different tools and equipment, including cloths, dusters, mops, brushes, buckets
- 1 set large cleaning equipment, including dishwasher, jet washer, wet and dry vacuum cleaner

Specific materials for Module 11

Directories of existing businesses

Examples of business plans

Examples of financial plans

Advertising materials for potential business premises

Copies of job advertisements for hospitality jobs

Information on sources of finance

Business planner templates

Start-up-costs estimator

Business information, including company annual reports, journals, magazines, company websites and newspapers

1 class set details of potential competitors, including brochures, websites and promotional materials

1 class set case studies of examples of communication methods and how they are used to promote a business

1 completed class copy as example plus 20 blank copies guest research tools, including questionnaires and surveys

1 class set case studies of arrangements agreed between business owners and other people or organizations

Uniform (may be purchased by students)

Black trousers

White Chef's jacket

White Chef's cap

White neckerchief

White apron

Safety trainers or boots

Disposable gloves



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