

UNIT TITLE: PRESENT AND DISPLAY FOOD PRODUCTS		NOMINAL HOURS: 30
UNIT NUMBER: D1.HCC.CL2.19		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks and chefs to present and display a range of food products in commercial food operations		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Prepare garnishes and accompaniments</p> <p>1.1 Identify <i>menu items</i> that require <i>garnishes and/or accompaniments</i></p> <p>1.2 Prepare various garnish and/or accompaniments</p> <p>1.3 Set up for service</p> <p>Element 2: Plate and present foods</p> <p>2.1 Portion food items to enterprise standards</p> <p>2.2 Provide sufficient and appropriate <i>service equipment and service platforms</i></p> <p>2.3 Plate and display food items to <i>menu style</i></p> <p>2.4 Present food <i>neatly and attractively</i></p> <p>Element 3: Store garnishes and accompaniments</p> <p>3.1 Store items correctly</p> <p>3.2 Store products appropriately in correct containers</p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that present and display food products within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production</p> <p><i>Menu items</i> should include:</p> <ul style="list-style-type: none"> • Garnishes and accompaniments to complement standard recipes • Vegetables, fruits, herbs, flowers • Service styles, such as a la carte, buffet, banqueting, breakfast • Suitable alternative garnishes and accompaniments <p><i>Garnishes and accompaniments</i> may include:</p> <ul style="list-style-type: none"> • Vegetables, fruit, herbs, flowers • Colour and flavour blends • Cultural flavours • Glazing • Coating 	

3.3 *Label* products correctly

3.4 *Store* items in *correct conditions* to maintain freshness and quality

- Flowers and leaves
- Pastry
- Sauces, sweet/savoury
- Dietary and cultural styles/flavours
- Sauces or dressings.

Prepare should be related to:

- Cleaning, peeling, cutting of ingredients
- Holding and storage temperatures
- Menu service style
- Portioning, wastage
- Standard recipes.

Set up for service may be related to:

- Quantities for service operation
- Containers for service operation
- Holding and storage temperatures
- Service stations set up to meet menu style and enterprise requirements
- Back up to enterprise requirements.

Portion should relate to:

- Enterprise weights, quantities
- Utilise wastage, off cuts
- Rotate stock to avoid wastage and first in first out (F.I.F.O)
- Serving equipment.

Service equipment and service platforms should include:

- Section set up, including tongs, spoons, gloves, squeeze bottles
- Service equipment, including stainless bowls, trays, containers, chopping boards, knives
- Service platforms, including plates, bowls, platters, baskets.

Menu style should relate to:

- A la carte
- Buffet
- Banquet
- Hot or cold displays
- Open displays
- Service periods such as breakfast, lunch, dinner, supper.

Neatly and attractively should include:

- Colour
- Height
- Texture
- Equipment
- Classical and cultural
- Clean plates, bowls, platters, baskets
- Drips, spills, arrangement.

Store may include:

- Cool room temperature
- Cool room placement

- Length of time in cool storage
- Length of time in freezer storage
- Appropriate process followed, cryovac, ice packed
- Storage containers before assembly
- Storage containers after assembly
- Dietary and cultural styles/flavours
- Labelled
- Freshness, quality and presentation
- Temperature and humidity.

Label must include:

- Date
- Item name
- Handler's name
- Time, temperature, storage.

Correct conditions should include:

- Temperature and humidity
- Stock rotation
- Reporting faults
- Changing containers.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of correct presentation is demonstrated for all dishes and platters

- Ability to identify food products by sight, taste and consistency
- Ability to match garnish to intended final dish/use
- Ability to clean and maintain food working and storage areas
- Ability to demonstrate safe knife handling skills, including the ability to turn vegetables and cuts to industry and enterprise standards to meet garnishing requirements
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
- Cleaning and sanitising chemicals, techniques and protocols.

Linkages To Other Units

- Maintain strategies for safe food storage
- Implement occupational health and safety procedures
- Prepare and store food in a safe and hygienic manner
- Apply basic techniques of commercial cookery
- Prepare and store food.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the classifications and presentation of garnishes and accompaniments, including terminology
- Demonstrate safe and hygienic handling of all food products
- Demonstrate ability to apply appropriate portion control and wastage
- Demonstrate safe knife skills and other associated equipment
- Demonstrated ability to actual preparation of garnishes and accompaniments.

Context of Assessment

This unit may be assessed on or off the job:

- assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individual's work area or area of responsibility
- Demonstration of skills on more than one occasion
- Preparation, prepare and display various items within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use of a fully equipped commercial kitchen, use of real ingredients and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work
- Sampling of dishes prepared by the student.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

	Key Competencies	Level	Examples
	Collecting, organising and analysing information	1	Determine requirements of standard recipes and/or menus; collect equipment, commodities and ingredients; read menus, recipes and task sheets; select and obtain commodities; organise ingredients and task sheets
	Communicating ideas and information	1	Share information with other kitchen, floor service staff; read recipes, menus, instructions and orders
	Planning and organising activities	2	Work within time constraints in a logical sequence; plan logical and efficient sequencing and timing of tasks
	Working with others and in teams	1	Work cooperatively with other team members
	Using mathematical ideas and techniques	1	Calculate portions, weigh and measure quantities against standard recipes and/or menu requirements
	Solving problems	1	Identify and correct problems in the preparing and producing of products, such as ingredient quality and equipment failure
	Using technology	1	Use mechanical kitchen equipment, including weighing equipment