

UNIT TITLE: SELECT, PREPARE AND SERVE SPECIAL CUISINES		NOMINAL HOURS: 90
UNIT NUMBER: D1.HCC.CL2.20		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks and chefs to select, prepare, cook and serve a range of quality meals for special cuisines in commercial food production environments		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Select dishes for special cuisines</p> <p>1.1 Identify and select a range dishes for <i>special cuisines</i></p> <p>1.2 Select dishes taking into account cultural/cuisines or special customer requests</p> <p>1.3 Ensure <i>resources</i> are available to prepare, cook and serve special cuisines</p> <p>Element 2: Identify and purchase foods</p> <p>2.1 Select <i>food items/commodities</i> in accordance with dish requirements</p> <p>2.2 Identify and <i>select suppliers</i> for purchasing of products</p> <p>2.3 Ensure <i>availability</i> of food items</p> <p>Element 3: Identify and use specific equipment for special cuisines</p> <p>3.1 Identify and use specific <i>equipment</i> requirement for cuisines</p> <p>3.2 Source specific equipment</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 prepare and serve special cuisines within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production.</p> <p><i>Special cuisines</i> may be related to:</p> <ul style="list-style-type: none"> • Country • Culture • Region • Festivals/ceremonies. <p><i>Resources</i> may be related to:</p> <ul style="list-style-type: none"> • Staff • Equipment • Storage • Product. 	

<p>Element 4: Prepare, cook, and serve special cuisine</p> <p>4.1 <i>Prepare food items</i> taking into account special preparation techniques</p> <p>4.2 Cook food items using appropriate equipment and <i>methods of cookery</i></p> <p>4.3 Prepare and use <i>garnishes, sauces and accompaniments</i> appropriate to special cuisines</p> <p>4.4 <i>Serve food items</i> in accordance with special cuisines requirements</p> <p>Element 5: Store special cuisine products</p> <p>5.1 <i>Store</i> fresh and/or Cryovac items correctly</p> <p>5.2 Prepare and maintain correct <i>thawing</i> of special dishes</p> <p>5.3 <i>Store</i> special cuisine products appropriately in correct containers</p> <p>5.4 <i>Label</i> special cuisine products correctly</p> <p>5.5 Ensure <i>correct conditions</i> are maintained for freshness and quality</p>	<p><i>Food items/commodities</i> may relate to:</p> <ul style="list-style-type: none"> • Spices and herbs • Fruit and vegetables • Dairy • Meat and small goods • Poultry and game • Fish and seafood <p><i>Select suppliers</i> may be related to:</p> <ul style="list-style-type: none"> • Local, regional and international supply • Delivery requirements • Cost and trading terms • Relationship • Product range/variety <p><i>Availability</i> should include:</p> <ul style="list-style-type: none"> • Seasonal • Cultural • Supplier • Price • Demand. <p><i>Equipment</i> may include:</p> <ul style="list-style-type: none"> • Electric, gas or induction stoves • Steamers, including pressure, atmospheric, bamboo and fish kettle
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- Salamanders
- Smokers
- Grills, including flat top, char and BBQ
- Ovens, convection ovens and combination ovens
- Deep fry, or pressure fryer
- Microwave
- Food processors, mixers, mincers and bowl choppers
- Drum sieve
- Other specific equipment.

Prepare food items may be related to:

- Prepared and/or pre-finished products
- Cutting skills
- Aerating
- Binding
- Setting
- Clarifying
- Folding
- Coating
- Pickling
- Hanging
- Wrapping, including banana leaf, bark and vine leaf.

Methods of cookery may include:

- Braising
- Stewing
- Poaching
- Boiling, simmering
- Steaming, including atmospheric and/or pressure
- Roasting, including pot roasting
- Baking
- Grilling
- Deep and shallow frying
- Wrapped food, such as paper bag, including vine, banana leaf, paper and bark
- Microwave.

Garnishes, sauces and accompaniments may include:

- Glazing
- Coating
- Colour and flavour blends
- Cultural flavours
- Vegetables, fruits and herbs
- Flowers and leaves
- Pastry
- Sauces, including sweet/savoury
- Dietary and cultural styles/flavours.

Serve food items may relate to:

- Flavour, including sweet, sour, piquant and salty
- Serving vessels
- Colour
- Height
- Service and storage temperature
- Classical and cultural
- Neatly and attractively
- Planning location
- Service and storage temperature
- Ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Classical and cultural aspect
- Neatly and attractively
- Ease of service.

Store may include:

- Cool room temperature
- Cool room placement
- Length of time in cool storage

- Freezer temperature
- Length of time in freezer storage
- Storage containers before assembly
- Storage containers after assembly
- Dietary and cultural styles/flavours
- Labelled
- Freshness, quality and presentation
- Temperature and humidity.

Thawing may relate to:

- Enterprise and local authority requirements
- Handling and cool room placement
- Changing containers.

Label must include:

- Date
- Item name
- Handler name
- Time, temperature and 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 method of preparation and cookery is demonstrated for special cuisines
- Ability to identify food products by sight
- Ability to match ingredient quality to intended final product/use
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
- Ability to demonstrate safe knife handling skills, including the ability to trim and cut to industry and enterprise standards
- Ability to demonstrate safe equipment/utensil practical skills
- Ability to interpret and adhere to local and/or enterprise recipes.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food storage
- Present and display food products
- Apply basic techniques of commercial cookery.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the classifications and characteristics of special cuisines and the terminology used
- Demonstrate safe and hygienic handling of products

	<ul style="list-style-type: none"> • Appropriate portion control and wastage • Demonstrate complementary presentation, garnishing and techniques • Ability to select and prepare a variety of special cuisines from different recipes and cultural backgrounds • Demonstrate safe knife skills and other associated equipment • Prepare and produce a range of dishes using the cooking methods in industry, realistic timeframes and constraints • Demonstration of commodity knowledge, including quality aspects • Knowledge of specific terminology • Demonstrate ability to prepare various special cuisine dishes from at least six different recipes and cultural backgrounds • Demonstrate ability to store various special cuisines to industry and enterprise standards • Knowledge of appropriate portion control and wastage • Demonstrate creative and artistic skills in preparation, decoration and display of special cuisine items.
	<p>Context of Assessment</p> <p>This unit may be assessed on or off the job</p> <ul style="list-style-type: none"> • 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 of various special cuisines within typical workplace conditions and timeframes.

Resource Implications

Training and assessment must include access and use of a fully equipped commercial kitchen, 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	2	Determine requirements of standard recipes and/or menu requirements; collect equipment, commodities and ingredients; read menus, recipes and task sheets; select and obtain commodities, organise ingredients and task sheets
Communicating ideas and information	2	Share information with other kitchen and 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 sequence and timing of tasks
	Working with others and in teams	2	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	2	Identify and correct problems in preparing and producing products, such as ingredient quality and equipment failure
	Using technology	1	Use mechanical kitchen equipment, including weighing equipment