UNIT TITLE: PREPARE APPETISERS AND SALADS	NOMINAL HOURS: 30

UNIT NUMBER: D1.HCC.CL2.12

UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks and chefs to prepare and present a selection of hot and cold appetisers and salads

ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE
Element 1: Prepare and present a selection of hot and cold salads **1.1** Select *ingredients* to meet requirements of hot and cold salad menu items **1.2** *Prepare* salads to enterprise standards including nutritional and eating qualities **1.3** Prepare *garnishes and accompaniments* **1.4** *Present* salads including garnishes and accompaniments according to enterprise standards **Element 2: Prepare and present a selection of hot and cold appetisers** **2.1** Select ingredients to meet requirements of hot and cold appetisers menu items **2.2** Prepare appetisers to enterprise standards including nutritional and eating qualities **2.3** Prepare garnishes, and accompaniments **2.4** Present hot and cold appetisers including garnishes and accompaniments according to enterprise standards	**Unit Variables** 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. This unit applies to all industry sectors that prepare appetisers and salads within a commercial environment of the labour divisions of the hotel and travel industries and may include: 1. Food Production. *Ingredients* may be related to: • Vegetables and fruits • Farinaceous products, including rice, lentils, beans, pasta • Vinegars and oils • Meat, poultry and seafood • Herbs, spices, flavourings. *Prepare* may include: • Nutritional balance • Method of cookery, wet and/or dry • Cleaning, peeling, cutting of ingredients • Portioning, wastage

Element 3: Store appetisers and salads including garnishes and accompaniments	
Element 3: Store appetisers and salads including garnishes and accompaniments **3.1** Store under *appropriate conditions and locations* to ensure freshness and quality **3.2** Store in *appropriate containers* **3.3** *Label* storage containers **3.4** Ensure *economic viability* of preparation and holding quantities	• Enterprise standard recipes • Vegetables, fruit, herbs, flowers • Colour and flavour blends • Cultural flavours • Glazing • Coating • Flowers and leaves • Pastry • Sauces, sweet/savoury • Dietary and cultural styles/flavours. *Garnishes and accompaniments* could include: • Vegetables, fruit, herbs, spices • Sauces and/or dressings • Suitable accompaniments • Holding and storage conditions • Tooth picks, wrappings, name tags • Menu style and service • Cutting techniques, size and shape. *Present* should include: • 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.
	Appropriate conditions and locations may include:
	- Cool room temperature
	- Cool room placement
	- Time in cool storage
	- Freezer temperature
	- Time in freezer storage
	- Kitchen menu placement, including larder, mains, banqueting.
	Appropriate containers may include:
	- Size to enable safe handling
	- Type to suit product, such as stainless steel, plastic, glass

	• Separating ingredients, including herbs, garnishes, dressings
	• Position in cool storage
	• Enterprise and local authorities' requirements
	• Stock rotation to enterprise standards (F.I.F.O., First In, First Out).
	Label should relate to:
	• Date of production
	• Name of handler
	• Item being stored
	• Date defrosted if applicable
	• Reheated, cooled dates.
	Economic viability should relate to:
	• Purchasing quantities
	• Enterprise customer turn over
	• Production quantities
	• Menu styles
	• Holding equipment, dry, cold and freezer storage and preparation.
	Assessment Guide
	The following skills and knowledge must be assessed as part of this unit:
	• Knowledge of correct method of cookery is demonstrated for each appetiser and salad
	• Ability to identify food products by sight, taste and consistency
	• Ability to match ingredient quality to intended final product/use
	• Ability to clean and maintain food working and storage areas

	- Ability to use correct method of cookery
	- Knowledge of general occupational health and safety procedures in the workplace
	- Knowledge of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
	- Ability to demonstrate safe equipment/utensils practical skills.
	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
	- Present and display food products
	- Apply basic techniques of commercial cookery
	- Plan, prepare and display a buffet service.
	Critical Aspects of Assessment
	Evidence of the following is essential:
	- Knowledge of the classifications and characteristics of appetisers and salads and the terminology used
	- Demonstration of safe and hygienic handling of products
	- Demonstration of appropriate portion control
	- Demonstrate complementary presentation, garnishing and techniques

	- Ability to prepare a variety of appetisers and salads from different recipes, including cultural cuisines using the appropriate cooking methods in industry realistic timeframes and constraints - Demonstration of correct knife skills, use of equipment and utensils - Demonstration of creative and artistic skills in preparation, decoration and display of appetisers and salads. **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 individuals work area or area of responsibility - Demonstration of skills on more than one occasion - Preparation and display of various appetisers and salads within typical workplace conditions and timeframes. **Resource Implications** Training and assessment must include access and use to 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	2	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	2	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	2	Work cooperatively with other team members
Using mathematical ideas and techniques	2	Calculate portions, weigh and measure quantities against standard recipes and/or menu requirements
Solving problems	1	Identify and correct problems in the preparation and production of products, such as ingredient quality/equipment failure
Using technology	1	Use mechanical kitchen equipment, including weighing equipment