

UNIT TITLE: SELECT PREPARE AND SERVE VARIOUS CHEESES		NOMINAL HOURS: 10
UNIT NUMBER: D1.HCC.CL2.21		
UNIT DESCRIPTOR: This unit deals with skills and knowledge required by cooks and chefs to select, prepare serve and store a variety of cheeses to meet the requirements of the various food service outlets of the enterprise		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Select supplier to purchase cheese and equipment</p> <p>1.1 Identify and <i>select suppliers</i> for purchasing of products</p> <p>1.2 Identify <i>cheese varieties</i> required by the enterprise</p> <p>Element 2: Prepare cheese for service</p> <p>2.1 Bring product to appropriate <i>servng temperature</i></p> <p>2.2 Use correct <i>preparation equipment</i> safely</p> <p>2.3 Prepare required <i>garnishes and accompaniments</i> to complement service style</p> <p>Element 3: Present cheese</p> <p>3.1 <i>Present</i> cheese to enterprise standards</p> <p>3.2 Decorate cheese with complementary garnishes and accompaniments</p> <p>Element 4: Store cheese</p> <p>4.1 <i>Minimise wastage</i> through correct purchasing practices</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 cheese in food outlets within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production</p> <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>Cheese varieties</i> may be related to:</p> <ul style="list-style-type: none"> • Hard • Soft • Rind • Mould 	

4.2 Minimise wastage through correct *storage* practices

4.3 Apply appropriate *hygiene* standards in the storage and handling of cheese

4.4 Access and use cheese *leftovers* appropriately

- Blue
- Fresh
- Local and regional varieties.

Serving temperature may be related to:

- Variety
- Service style
- Time of the year.

Preparation equipment may be related to:

- Boards, trays and plates
- Cutting equipment, including heated wires
- Knives.

Garnishes and accompaniments may include:

- Vegetables and fruit, both fresh and dried
- Nuts
- Breads and crackers
- Flowers and leaves
- Fruit pastes and chutneys
- Pastry
- Sauces, sweet/savoury
- Dietary and cultural styles/flavours.

Present should include:

- Colour
- Height
- Texture
- Service and storage temperature
- Ceramics
- Glass
- Crystal
- Mirrors
- Trays
- Classical and cultural aspect
- Neatly and attractively
- Ease of service.

Minimise wastage should include:

- Storage space
- Volume requirements, including a la carte, functions and specials
- First in, first out (FIFO)
- Receiving times, as needed
- Quality, including matured
- Cutting/portioning.

Storage may include:

- Cool room temperature
- Cool room placement
- Length of time in cool storage
- Appropriate process followed, including wrapped and containers
- Storage containers before assembly
- Storage containers after assembly.

Hygiene may include:

- Dietary and cultural styles/flavours
- Temperature and humidity
- Personal hygiene
- Cross-contamination.

Leftovers may relate to:

- Standard recipes
- Menu items
- Functions
- Menu item development.

Assessment Guide

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

- Knowledge of correct method is demonstrated for handling cheese
- 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 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.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the classifications and characteristics of cheeses, garnishes and accompaniments and the terminology used
- Demonstrate safe and hygienic handling of products
- Knowledge and application of appropriate portion control and wastage
- Demonstrate complementary presentation, garnishing and techniques
- Demonstrate safe knife skills and other associated equipment
- Demonstration of commodity knowledge, including quality aspects
- Knowledge of specific terminology related to various cheeses, garnishes and accompaniments

- Demonstrate ability to prepare various cheeses, garnishes and accompaniments from at least four different recipes and cultural backgrounds
- Demonstrate ability to store various cheeses, garnishes and accompaniments to industry and enterprise standards
- Demonstrate creative and artistic skills in preparation, decoration and display of cheeses, 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 of various cheese, garnish and accompaniments 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		
<i>Level 1 = competence to undertake tasks effectively</i>		
<i>Level 2 = competence to manage tasks</i>		
<i>Level 3 = competence to use concepts for evaluating</i>		
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	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 preparing and producing products, such as ingredient quality and equipment failure
Using technology	1	Use mechanical kitchen equipment, including weighing equipment