

<b>UNIT TITLE:</b> APPLY BASIC TECHNIQUES OF COMMERCIAL COOKERY		<b>NOMINAL HOURS:</b> 50
<b>UNIT NUMBER:</b> D1.HCC.CL2.01		
<b>UNIT DESCRIPTOR:</b> This unit deals with skills and knowledge required by cooks and chefs to apply a range of cookery methods in the preparation of menu items in a commercial environment; the application of this unit is critical to all other food production units		
<b>ELEMENTS AND PERFORMANCE CRITERIA</b>	<b>UNIT VARIABLE AND ASSESSMENT GUIDE</b>	
<p><b>Element 1: Select and use equipment</b></p> <p>1.1 Select appropriate <i>cooking equipment</i> to prepare standard recipes</p> <p>1.2 Use equipment in a <i>safe</i> manner according to manufacturer's and enterprise procedures</p> <p>1.3 <i>Clean and store</i> equipment as appropriate to enterprise procedures</p> <p><b>Element 2: Apply wet methods of cookery</b></p> <p>2.1 Select appropriate <i>wet cooking method</i> for preparation of the dish/s</p> <p>2.2 Apply <i>appropriate wet cooking method</i> for preparation of the dish/s</p> <p>2.3 <i>Identify and solve</i> problems in the application of the cooking method</p> <p>2.4 Coordinate the <i>production of menu items</i></p> <p>2.5 Communicate with <i>front of house staff</i> on the production/service of menu items</p> <p><b>Element 3: Apply dry methods of cookery</b></p> <p>3.1 Select appropriate <i>dry cooking method</i> for preparation of the dish/s</p>	<p><b>Unit Variables</b></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 apply basic techniques of commercial cookery within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production</p> <p><i>Cooking equipment</i> may include:</p> <ul style="list-style-type: none"> <li>• Electric, gas or induction stoves</li> <li>• Steamers, including combination oven, pressure, atmospheric, bamboo</li> <li>• Salamanders</li> <li>• Pressure cookers</li> <li>• Smokers</li> <li>• Grills, including direct, indirect, char, BBQ</li> <li>• Ovens, convection ovens, combination ovens</li> <li>• Wok</li> <li>• Tilt pan/bratt pan</li> <li>• Kettles</li> <li>• Deep fryer and pressure fryer</li> <li>• Microwave</li> </ul>	

- 3.2 Apply *appropriate dry cooking* method for preparation of the dish/s
- 3.3 Identify and solve problems in the application of the cooking method
- 3.4 Coordinate the production of menu items
- 3.5 Communicate with front of house staff on the production/service of menu items

- Food processors
- Mixers, mincers
- Blenders
- Slices, bowl choppers.

*Safe* will include:

- Knowledge of manufacturer's cleaning and operating recommendations
- Demonstrating sanitisation of equipment
- Following enterprise safety and hygienic procedures.

*Clean and store* may be related to:

- Dismantle equipment safely
- Re-assemble equipment safely
- Routine maintenance schedules
- Safe occupational health and safety requirements
- Correct storage location
- Sanitised to enterprise requirements.

*Wet cooking method* may include:

- Braising
- Stewing
- Poaching
- Boiling, simmering
- Steaming, including atmospheric and/or pressure.

*Appropriate wet cooking* should relate to:

- Type of food product
- Size and age of the food product
- Equipment to product.

*Identify and solve* may relate to:

- Age and sex of meat cuts for cooking products
- Change portion amounts of standard recipes
- Identify problems and make corrective change
- Documenting changes to standard recipe
- Continuous improvement to quality, price, time efficiency of standard recipes.

*Production of menu items* may include:

- Menu styles and service types
- Cooking times
- Equipment and storage capacity
- Cooking styles, such as cook, chill, freeze
- Communication within the kitchen brigade.

*Front of house staff* may relate to:

- Debriefing menu dishes/specials
- Timelines for cooking
- Quantities of portions available
- Special request, such as dietary and/or cultural requirements
- Service style, including a la carte, buffet, functions.

*Dry cooking method* may include:

- Roasting and pot roasting
- Baking
- Grilling
- Deep and shallow frying
- Wrapped food, such as vine, banana leaf, paper, bark, paper bag
- Microwave.

*Appropriate dry cooking* should relate to:

- Type of food product
- Size and age of the food product
- Size of equipment to product
- Equipment to manufacturer's recommendations.

**Assessment Guide**

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

- Knowledge of which technique of cookery is correct for each dish
- Ability to demonstrate a range of cookery methods
- 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
- 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 practical skills in relation to safe use of equipment/utensils.

**Linkages To Other Units**

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Note: these units must be completed prior to other food production units.

### **Critical Aspects of Assessment**

Evidence of the following is essential:

- Knowledge of the classifications of various cooking methods from different recipes, cultural backgrounds and terminology
- Demonstrate safe and hygienic handling of products
- Demonstrate appropriate portion control
- Demonstrate ability to prepare and produce a range of dishes using the wet and dry methods of cookery within industry realistic timeframes and constraints
- Demonstrate correct knife skills, use of equipment and utensils.

### **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 dishes using a variety of basic cooking techniques 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 customer service 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.

<b>Key Competencies in this Unit</b>		
<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>		
<b>Key Competencies</b>	<b>Level</b>	<b>Examples</b>
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, 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 and equipment failure
Using technology	1	Use mechanical kitchen equipment, including weighing equipment