

PREPARE STARTERS AND STARTER ACCOMPANIMENTS

UNIT CODE: 1013 551 01A

TVET CDACC UNIT CODE: HOS/OS/FBP/CR/01/3/MA

UNIT DESCRIPTION

This unit describes competencies required to prepare starters and starter accompaniments. It involves preparation of cold starters, hot starters and starter accompaniments.

The unit is applicable in the hospitality industry

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare cold starters	1.1 <i>PPEs</i> are donned as per work procedure 1.2 <i>OSH</i> is practiced as per work procedure 1.3 <i>Cleaning materials</i> are identified and assembled as per work procedure 1.4 <i>Food production tools and equipment</i> are assembled and cleaned as per work procedure 1.5 <i>Ingredients</i> are collected and weighed as per standard recipe 1.6 Freshness and quality of the ingredients is checked as per HACCP 1.7 Ingredients are prepared as per standard <i>recipe specifications</i> 1.8 Hygiene practices are observed during preparation as per work procedures 1.9 <i>Cold starters</i> are produced as per standard recipe 1.10 Cold starters are presented as per standard recipe 1.11 Tools, equipment and materials are cleaned and stored as per work procedures 1.12 Work surfaces and floors are cleaned as per work procedures 1.13 Waste is disposed as per work procedures
2. Prepare hot starters	2.1 PPEs are donned as per work procedure 2.2 OSH is practiced as per work procedure

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
	2.3 Cleaning materials are identified and assembled as per work procedure 2.4 Food production tools and equipment are assembled and cleaned as per work procedure 2.5 Ingredients are collected and weighed as per standard recipe 2.6 Freshness and quality of ingredients is checked as per HACCP 2.7 Ingredients are prepared as per standard recipe specifications 2.8 Hygiene practices are observed during preparation as per work procedure 2.9 <i>Hot starters</i> are produced as per standard recipe 2.10 Hot starters are presented as per standard recipe 2.11 <i>Tools, equipment and materials</i> are cleaned and stored as per work procedure 2.12 Work surfaces and floors are cleaned as per work Procedure 2.13 Waste is disposed as per work procedure
3. Prepare starters and starter accompaniments	3.1 PPEs are donned as per work procedure 3.2 <i>OSH</i> is practiced as per work procedure 3.3 Cleaning materials are identified and assembled as per work procedure 3.4 Food production tools and equipment are assembled and cleaned as per work procedure 3.5 Ingredients are collected and weighed as per standard recipe 3.6 Freshness and quality of ingredients is checked as per HACCP 3.7 Ingredients are prepared as per standard recipe specifications 3.8 Hygiene practices are observed as per work procedure 3.9 <i>Starter accompaniments</i> are produced as per standard recipe 3.10 Accompaniments are presented as per standard recipe 3.11 Tools, equipment and materials are cleaned and stored as per work procedure 3.12 Work surfaces and floors are cleaned as per work procedure 3.13 Waste is disposed as per work procedure

RANGE

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

Variable	Range
<ul style="list-style-type: none"> PPEs may include but is not limited to: 	<ul style="list-style-type: none"> Safety boots Side cloth Apron Chef 's jacket Chef 's hat Chef 's trousers/Skirts Neck tie Kitchen gloves Mask
<ul style="list-style-type: none"> OSH may include but not limited to: 	<ul style="list-style-type: none"> Kitchen hazards Hazard communication Role of employer and employee on personal protective equipment Ergonomics Chemical safety Fire safety Workplace stress management Emergency preparedness
<ul style="list-style-type: none"> Cleaning materials may include but not limited to: 	<ul style="list-style-type: none"> Water Sanitizer Detergents Salads wash Paper towel Sponges
<ul style="list-style-type: none"> Tools and equipment may include but not limited to: 	<ul style="list-style-type: none"> Chopping boards Kitchen Knives Glass bowls Salad spinner Mixing bowls Wire whisk Lemon squeezer Refrigerator Salamander Cooking pots Blenders Wooden spoons Ladle Conical strainer

	<ul style="list-style-type: none"> •Waste bins •Squeegee •Peelers and graters
<ul style="list-style-type: none"> • Ingredients may include but not limited to: 	<ul style="list-style-type: none"> • Lettuce • Tomatoes • Cucumber • Bell peppers • Radish • Onions • Carrots • Beans • Pumpkin • Celery • Avocados • Eggs • Gherkins • Rice • Walnuts • Sun dried tomatoes • Oil • Vinegar • Capers • Olives • Chicken • Beef • Stocks
<ul style="list-style-type: none"> • Types of recipes may include but not limited to: 	<ul style="list-style-type: none"> • Basic • Standard • modified
<ul style="list-style-type: none"> • Cold starters may include but not limited to: 	<ul style="list-style-type: none"> • Avocado salad • Coleslaw • Caesar • Greek • Mango • Chef special • Waldorf salad
<ul style="list-style-type: none"> • Hot starters may include but not limited to: 	<ul style="list-style-type: none"> • Tomato soup • Minestrone • Leek potato soup • Chicken noodle soup • Clear beef broth • Sweet potato and pumpkin soup • Pumpkin soup

	<ul style="list-style-type: none"> • Butter nut soup • Carrot and ginger • Cream of mushroom • Roasted aubergine and garlic soup • Farmers soup • Crab bisque • Mulligatawny soup • Sea food pancake
<ul style="list-style-type: none"> • Starter accompaniments may include but not limited to: 	<ul style="list-style-type: none"> • Bread rolls • Breadsticks • Cheese crackers • Croutons flute • Dips • Cheese straws

REQUIRED KNOWLEDGE AND SKILLS

This section describes the knowledge and skills required for this unit of competency.

Required knowledge

The individual needs to demonstrate knowledge of:

- Selection, use and care of equipment
- Food production
- Basic culinary techniques
- Hygiene, safety and sanitation
- Thickening agents
- Combination of ingredients
- Food commodities
- Food pairing and presentation
- Portion control
- Nutrients

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Required skills

The individual needs to demonstrate the following skills:

- Culinary
- Analytical
- Attention to detail
- Critical thinking
- Decision making
- Creativity
- Time management
- Interpersonal skills

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

1. Critical aspects of competency	<p><i>Assessment requires evidence that the candidate:</i></p> <ul style="list-style-type: none">1.1 1. Donned PPEs as per work procedure1.2 Practiced OSH as per work procedure1.3 Assembled and cleaned food production tools and equipment as per work procedure.1.4 Collected and weighed ingredients as per standard recipe1.5 Checked freshness and quality of ingredients as per HACCP1.6 Prepared ingredients as per standard recipe specifications.1.7 Prepared cold starters as per standard recipe1.8 Produced hot starters as per standard recipe.1.9 Produced starter accompaniments as per standard recipe.1.10 Presented cold starters as per standard recipe.
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	<p>1.11 Presented hot starters as per standard recipe.</p> <p>1.12 Presented starter accompaniments as per standard recipe.</p> <p>1.13 Cleaned and stored tools, equipment and materials as per work procedure.</p> <p>1.14 Cleaned work surfaces and floors as per work procedure.</p> <p>1.15 Disposed waste as per environmental regulations</p>
2. Resource implications	<p>The following resources should be provided:</p> <p>2.1 Appropriately simulated environment where assessment can take place</p> <p>2.2 Access to relevant work environment</p> <p>2.3 Resources relevant to the proposed activities or tasks</p>
3. Methods of assessment	<p>Competency in this unit may be assessed through:</p> <p>3.1 Practical</p> <p>3.2 Project</p> <p>3.3 Portfolio of evidence</p> <p>3.4 Third Party Reports</p> <p>3.5 Written assessments</p> <p>3.6 Oral questioning</p>
4. Context of assessment	<p>4.1. This competency may be assessed in a workplace or a simulated workplace</p>
5. Guidance information for assessment	<p>5.1. Holistic assessment with other units relevant to the industry sector and workplace job role is recommended.</p>