

U15602: Prepare and present food for cold presentation

Unit Descriptor:

This unit describes the competence required to effectively prepare and present food for cold presentation.

The unit describes the essential abilities of:

- Knowing the type, quality and quantity of bread and other ingredients required.
- Knowing what safe working practices should be followed when preparing and presenting food for cold presentation.
- Operate within organizational procedures.

ELEMENT**PERFORMANCE CRITERIA**

To be competent you must achieve the following:

1. Prepare and present sandwiches and canapés

- 1.1 Preparation areas and suitable equipment satisfy health and safety requirements and are ready for use.
- 1.2 **Bread and other ingredients** are of the type, **quality** and quantity required.
- 1.3 Any **problems** identified with the quality of the bread and other ingredients are reported promptly to the appropriate person.
- 1.4 Bread and other ingredients are prepared according to product requirements.
- 1.5 Canapés and sandwiches not for immediate consumption are stored correctly.
- 1.6 Preparation areas and equipment are cleaned correctly after use.

- 1.7 Waste is handled correctly ready for appropriate dispatch methods.
 - 1.8 Unexpected situations are dealt with effectively and the appropriate person(s) informed where necessary.
 - 1.9 All work is prioritized and carried out in an organized and efficient manner in accordance with safety and hygiene regulations and organizational procedures.
2. Prepare and present cooked, cured and pre-prepared foods
 - 2.1 Preparation areas and suitable equipment satisfy health and safety requirements and are ready for use.
 - 2.2 **Food products** and **garnish ingredients** are of the type, **quality** and quantity required.
 - 2.3 Any **problems** identified with the quality of food products and garnish ingredients are reported promptly to the appropriate person.
 - 2.4 Basic garnish ingredients are prepared using appropriate **preparation methods** and garnished to meet quality requirements.
 - 2.5 Food products are prepared using appropriate preparation methods and garnished to meet quality requirements.
 - 2.6 Prepared food not for immediate consumption is stored correctly.
 - 2.7 Displayed food is held under hygienic conditions.
 - 2.8 Prepared food returned is stored correctly or disposed of.

2.9 Preparation areas and equipment are cleaned correctly after use.

2.10 Waste is handled correctly ready for appropriate dispatch methods.

RANGE STATEMENT

You need to understand:

Element 1: Prepare and present sandwiches and canapés

A. Bread:

- (i) white/whole wheat bread
- (ii) sliced/unsliced bread
- (iii) buns
- (iv) pita bread
- (v) rye bread
- (vi) crisp bread
- (vii) toasted bread
- (viii) wraps

B. Other ingredients:

- (i) cooked/cured meats/poultry
- (ii) cooked/cured fish/shellfish
- (iii) fresh vegetables/fruit
- (iv) eggs
- (v) cheese
- (vi) fats

C. Quality:

- (i) appearance
- (ii) flavor

D. Problems:

- (i) in terms of quality
- (ii) in terms of quantity

Element 2: Prepare and present cooked, cured and pre-prepared foods**E. Food products:**

- (i) pre-prepared basic salads
- (ii) prepared pies
- (iii) cooked meats/cooked poultry
- (iv) fish
- (v) pre-prepared pates
- (vi) cured meats
- (vii) fish
- (viii) shellfish

F. Garnish ingredients:

- (i) fruit
- (ii) vegetables
- (iii) herbs

G. Quality:

- (i) texture
- (ii) appearance
- (iii) aroma
- (iv) flavor

H. Problems:

- (i) in terms of freshness
- (ii) in terms of quality

I. Preparation methods:

- (i) slicing
- (ii) dressing
- (iii) garnishing
- (iv) portioning

UNDERPINNING KNOWLEDGE AND SKILLS**Health and Safety**

1. What safe working practices should be followed when presenting sandwiches and canapés.
2. What safe working practices should be followed when preparing cooked, cured and pre-prepared foods for presentation

Food Hygiene

3. Why it is important to keep preparation areas and equipment hygienic when preparing and presenting sandwiches and canapés.
4. What the main contamination threats are when preparing and presenting sandwiches and canapés.
5. Why time and temperature are important when preparing and presenting sandwiches and canapés.
6. Why sandwiches and canapés not for immediate consumption should be maintained at a safe temperature
7. Why it is important to keep preparation areas and equipment hygienic when preparing cooked, cured and pre-prepared foods for presentation.
8. What the main contamination threats are when preparing and storing cooked, cured and pre-prepared foods for presentation.
9. Why time and temperature are important when preparing cooked, cured and pre-prepared foods for presentation.
10. Why cooked, cured and pre-prepared foods should be stored at the required safe temperature before presentation

Product Knowledge

11. What quality points to look for in prepared sandwiches and canapés.
12. What quality points to look for in the presentation of cooked, cured and pre-prepared foods.
13. Which products could be used to substitute high fat ingredients when preparing cooked, cured and pre-prepared food for presentation.

Healthy Catering Practices

14. Which products could be used to substitute high fat ingredients when preparing sandwiches and canapés.
15. Which fat/oils can contribute to healthy catering practices.
16. Why increasing the fibre content of sandwiches and canapés can contribute to healthy catering practices.
17. Why increasing the fibre content of cooked, cured and pre-prepared food can contribute to healthy catering practices.
18. Why reducing the amount of salt added to cooked, cured and pre-prepared food can contribute to healthy catering practices.

EVIDENCE GUIDE**(1) Critical Aspects of Evidence**

You must provide evidence that shows you have met the performance criteria over a sufficient period of time for your assessor to consider that you are competent

It is essential that competence be demonstrated in the following aspects:

- Totally through performance evidence in the form of observation
- Performance evidence in the form of observation to cover **performance criteria 1.1, 1.2, 1.4, 1.5 and 1.7** and a minimum of:
 - **4 from the range of A**
 - **4 from the range of B**
 - **2 from the range of C**
 - **All from the range of D**
- Performance evidence in the form of observation to cover **performance criteria 2.1, 2.2, 2.4, 2.5, 2.7, 2.9 and 2.10** and a minimum of:
 - **3 from the range of E**
 - **3 from the range of F**
 - **4 from the range of G**
 - **2 from the range of H**
 - **1 from the range of I**
- Supplementary evidence in the form of questioning and/or witness testimony to cover the rest of the performance criteria and range.
- Evidence to cover underpinning knowledge must be assessed using questioning which may be oral, written or using visual aids.
- Performance evidence should be demonstrated on at least two (2) occasions.

(2) Methods of Assessment

- Observation reports by assessors of how you:
 - prepare and present sandwiches and canapés
 - prepare and present cooked, cured and pre-prepared foods
- Answers to oral or written questions from your assessor.
- Witness statements from colleagues, line managers that provide evidence of how you:
 - prepare and present sandwiches and canapés
 - prepare and present cooked, cured and pre-prepared foods
- A personal statement describing how you:
 - prepare and present sandwiches and canapés
 - prepare and present cooked, cured and pre-prepared foods

(3) Context of Assessment

Evidence for this unit may come from assessment on-the-job or in a realistic working environment.