

Unit mapping

KQ: Knowledge questions		KQ	PA
PA: Practical assessment – Task (T), Workplace Skills (WS)			
Elements and performance criteria			
E 1	Prepare for service		
PC 1.1	Review menu or product list and recipes to determine preparation requirements for simple dishes	Q 1.1 Q 1.2	T 1a–g
PC 1.2	Check quantities and quality of food items and restock where necessary	Q 1.4.a Q 1.4.b Q 1.4.c Q 1.5 Q 1.6.a Q 1.6.b Q 1.6.c Q 1.6.d	T 3a–c T 4a–e T 5a–c
PC 1.3	Complete food preparation prior to service	Q 1.7 Q 1.8	T 7a T 7c T 7d
E 2	Prepare food		
PC 2.1	Select and use equipment safely and hygienically according to manufacturer instructions	Q 2.1 Q 2.2 Q 2.3 Q 2.4 Q 2.5	T 6a–b T 7b T 14a–e T 14g WS 3 WS 4
PC 2.2	Use appropriate cookery methods for dishes	Q 2.6 Q 2.7	T 9a–c
PC 2.3	Re-heat pre-prepared foods at correct temperature for required length of time	Q 2.8.a Q 2.8.b Q 2.8.c Q 2.8.d Q 2.8.e Q 2.9	T 10a–d WS 3
PC 2.4	Prepare dishes with appropriate speed and timing	Q 2.10.a Q 2.10.b	T 8a–d WS 2
PC 2.5	Use portion control to maximise profitability and minimise waste	Q 2.11 Q 2.12	T 7c–d T 11c T 12c T 13c WS 5 WS 7

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KQ

PA

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E 3 Present and store food and clean work area

PC 3.1	Present food according to organisational guidelines	Q 3.1	T 11a–c
		Q 3.2	T 13a
		Q 3.3	T 13d
PC 3.2	Display food in appropriate environmental conditions	Q 3.4	T 12a–c
		Q 3.5.a	T 13a–d
		Q 3.5.b	WS 3
PC 3.3	Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives	Q 3.6.a	T 15a–d
		Q 3.6.b	T 16a–c
		Q 3.7	T 17a–i
			WS 3
			WS 7

KQ: Knowledge questions**PA: Practical assessment – Task (T), Workplace Skills (WS)****KQ****PA****Knowledge evidence**

KE 1	Characteristics of the categories of simple dishes described in the Performance Evidence	Q 1.3
KE 2	Processes for cookery methods described in the Performance Evidence	Q 2.6 Q 2.7
KE 3	Methods of presenting types of food described in the Performance Evidence	Q 3.3
KE 4	Food safety practices for preparing and storing ingredients and simple dishes:	
	▪ appropriate environmental conditions to ensure food safety	Q 2.8.a Q 2.8.c Q 2.8.d Q 2.8.e Q 2.9 Q 3.4 Q 3.5.a Q 3.5.b Q 3.7
	▪ correct processes for re-heating pre-prepared foods	Q 2.8.a Q 2.8.b Q 2.8.c Q 2.8.d Q 2.8.e Q 2.9
	▪ appropriate methods to optimise shelf life	Q 3.4 Q 3.5.a Q 3.5.b
KE 5	Safe operational practices using essential functions and features of equipment used to prepare simple dishes	Q 2.1 Q 2.2 Q 2.3 Q 2.4 Q 2.5

Performance evidence

PE 1	<p>Prepare seven different simple dishes selecting one from each of the following categories:</p> <ul style="list-style-type: none"> ▪ baked items ▪ deep-fried items ▪ pasta or noodles ▪ poached eggs ▪ roasted items ▪ salads ▪ sandwiches 	<p>T 1a–g T 3a–c T 4a–e T 6a–b T 7a–e T 8a–d T 9a–c</p>
PE 2	<p>Use each of the following applications at least once when preparing the above seven dishes (at least once across the preparation of the seven dishes):</p> <ul style="list-style-type: none"> ▪ cleaning, peeling and slicing raw food ▪ batters ▪ coatings ▪ dressings ▪ garnishes ▪ marinades 	T 7a–e
PE 3	<p>Use at least six different cookery methods from the following list when preparing the above simple dishes:</p> <ul style="list-style-type: none"> ▪ baking ▪ boiling ▪ braising ▪ deep-frying ▪ grilling ▪ poaching ▪ roasting ▪ shallow frying ▪ steaming ▪ stewing 	T 9a–c
PE 4	<p>Handle and prepare pre-prepared items requiring:</p> <ul style="list-style-type: none"> ▪ reconstituting ▪ thawing ▪ re-thermalising 	T 10a–d

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PE 5	Prepare, plate and present each of the above simple dishes:		T 11a–c T 12a–c T 13a–d
	▪ within commercial time constraints and deadlines		T 1g T 8c–d WS 1
	▪ following procedures for portion control and food safety practices when handling, storing, preparing and serving different food types		T 4a–d T 7c–e T 10a–d T 11b–c T 12b–c T 13 c–d T 14a–g T 15a–d T 16a–c WS 3 WS 5
	▪ responding to at least one special customer request		T 2a–c WS 6
PE 6	Present simple prepared and pre-prepared food in line with organisational display and food safety requirements		T 11a–c T 12a–c T 13a–d T 14a–g T 15a–d T 16a–c WS 3
Foundation skills			
FS 1	Reading skills to:		T 1a–g T 8a
	▪ read and interpret product information and organisational procedures regarding food preparation, display and storage requirements		
FS 2	Writing skills to:		T 5a–c
	▪ prepare food item restocking orders		
FS 3	Numeracy skills to:		
	▪ weigh and measure ingredients		T 7c
	▪ determine cooking times and temperatures		T 1d T 9b–c
FS 4	Planning and organising skills to:		T 8a–d WS 2
	▪ efficiently sequence the stages of food preparation		
FS 5	Technology skills to:		T 6a–b T 7b T 14d–e WS 4
	▪ use food preparation and cooking equipment		