

Unit mapping

KQ: Knowledge questions

KQ

PA

PA: Practical assessment – Task (T), Workplace Skills (WS)

Elements and performance criteria

E 1 Select ingredients

PC 1.1	Confirm food production requirements from standard recipes	Q 1.1 Q 1.2	T 1a–g WS 5
PC 1.2	Calculate ingredient amounts according to requirements	Q 1.3	T 3a–b T 6b–c WS 6
PC 1.3	Identify and select seafood products and other ingredients from stores according to recipe, quality, freshness and stock rotation requirements	Q 1.4.a Q 1.4.b Q 1.4.c Q 1.4.d Q 1.5 Q 1.6.a Q 1.6.b	T 5a–d WS 3

E 2 Select, prepare and use equipment

PC 2.1	Select type and size of knives and other equipment suitable to requirements	Q 2.1 Q 2.2	T 4a–b
PC 2.2	Safely assemble and ensure cleanliness of equipment before use	Q 2.3 Q 2.4	T 4c T 17c–d WS 4
PC 2.3	Use knives and other equipment safely and hygienically according to manufacturer instructions	Q 2.5 Q 2.6 Q 2.7 Q 2.8	T 17a–e T 17g WS 4

E 3 Portion and prepare ingredients

PC 3.1	Thaw frozen seafood according to food safety guidelines as required	Q 3.1.a Q 3.1.b Q 3.1.c Q 3.1.d	T 7a–b WS 3
PC 3.2	Sort and assemble ingredients according to food production sequencing	Q 3.2	T 6a
PC 3.3	Weigh and measure ingredients and create portions according to recipe	Q 3.5 Q 3.6 Q 3.7	T 6b–c WS 6
PC 3.4	Use seafood preparation techniques according to recipe	Q 3.8	T 8a
PC 3.5	Minimise waste to maximise profitability of food items prepared	Q 3.11 Q 3.12.a Q 3.12.b	T 6b–d WS 8

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E 4 Cook seafood dishes

PC 4.1	Follow standard recipes to select and use seafood cookery methods	Q 4.1 Q 4.2 Q 4.3 Q 4.4	T 9a–c WS 5
PC 4.2	Prepare seafood accompaniments and add sauces as required	Q 4.5 Q 4.6 Q 4.7 Q 4.8	T 10a–e WS 5
PC 4.3	Make food quality adjustments within scope of responsibility	Q 4.9 Q 4.10 Q 4.11.a Q 4.11.b	T 11a–c WS 9

E 5 Present fish and shellfish

PC 5.1	Portion and serve fish and shellfish according to recipe requirements	Q 5.1 Q 5.2.a Q 5.2.b Q 5.3	T 12a T 13a T 14a–b
PC 5.2	Add sauces and garnishes according to standard recipes	Q 5.4 Q 5.5 Q 5.6	T 15a–b WS 5
PC 5.3	Visually evaluate dish and adjust presentation	Q 5.7 Q 5.8	T 16a–b
PC 5.4	Store prepared food items in appropriate environmental conditions	Q 5.9 Q 5.10	T 19a–c WS 3
PC 5.5	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 5.11a Q 5.11b Q 5.12	T 18a–d T 20a–i WS 3 WS 8

Knowledge evidence

KE 1	Culinary terms and trade names for:	
	<ul style="list-style-type: none"> ▪ ingredients commonly used in the production of different fish and shellfish dishes 	Q 1.3 Q 3.3 Q 3.4
	<ul style="list-style-type: none"> ▪ variety of classical and contemporary seafood dishes 	Q 4.4
	<ul style="list-style-type: none"> ▪ different varieties of seafood and styles of cooking 	Q 3.3 Q 4.2
	<ul style="list-style-type: none"> ▪ seafood classifications 	Q 3.3
KE 2	Contents of date codes and rotation labels for stock	Q 1.5
KE 3	Characteristics of seafood products:	
	<ul style="list-style-type: none"> ▪ appearance: <ul style="list-style-type: none"> – balance – colour – contrast 	Q 1.4.b Q 1.4.c Q 3.3 Q 4.4 Q 4.5 Q 4.6 Q 4.7 Q4.10
	<ul style="list-style-type: none"> ▪ freshness and quality indicators 	Q 1.4.b Q 1.4.c
	<ul style="list-style-type: none"> ▪ taste 	Q 4.4 Q 4.5 Q 4.6 Q 4.10 Q4.11.a Q4.11.b
	<ul style="list-style-type: none"> ▪ texture 	Q 4.4 Q 4.5 Q 4.6 Q 4.10
KE 4	Correct handling and storage of live seafood	Q 3.9
KE 5	Processes for humanely slaughtering shellfish or live fish	Q 3.10.a Q 3.10.b Q 3.10.c Q 3.10.d
KE 6	Preparation techniques for fish and shellfish specified in the performance evidence	Q 3.8
KE 7	Cookery methods for different varieties and cuts of fish and shellfish specified in the performance evidence	Q 4.2 Q 4.4

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KE 8	Plating methods for practicality of service and customer consumption	Q 4.5 Q 4.6 Q 4.8 Q 5.1 Q 5.2.a Q 5.2.b Q 5.3 Q 5.4 Q 5.5 Q 5.6 Q 5.7 Q 5.8
KE 9	Safe and effective methods of using seafood by-products and offcuts to reduce wastage and maximise profitability	Q 3.12.a Q 3.12.b
KE 10	Equipment used to produce seafood dishes:	
	▪ knife care and maintenance	Q 2.7
	▪ essential features and functions	Q 2.2
KE 11	Mise en place requirements for seafood dishes	Q 1.1 Q 3.2 Q 3.6
KE 12	Appropriate environmental conditions for storing and thawing fish and shellfish products to:	
	▪ ensure food safety:	Q 3.1.a Q 3.1.b Q 3.1.c Q 3.1.d Q 4.2 Q 4.3 Q 5.9 Q 5.10 Q 5.12
	– cooking and cooling processes	
	– timeframes and temperatures	
	▪ optimise shelf life	Q 5.9 Q 5.10 Q 5.12
KE 13	Safe operational practices using essential functions and features of equipment used to produce seafood dishes	Q 2.1 Q 2.2 Q 2.3 Q 2.4 Q 2.5 Q 2.6 Q 2.7 Q 2.8

Performance evidence

PE 1	<p>Follow standard recipes to prepare at least ten finished seafood dishes using each of the following seafood classifications at least once (at least once across preparation of the ten dishes):</p> <ul style="list-style-type: none"> ▪ flat and round fish ▪ oily and white fish ▪ ocean and freshwater fish ▪ shellfish: <ul style="list-style-type: none"> – crustaceans including green prawns – molluscs – octopus and squid 	<p>T 1a–g T 3a–b T 4a–c T 5a–c T 6a–d T 7a T 8a T 9a–c T 10a–e T 11a–c T 12a WS 5</p>
PE 2	<p>Use each of the following seafood preparation techniques at least once when preparing the above dishes (at least once across the preparation of the ten dishes):</p> <ul style="list-style-type: none"> ▪ cleaning ▪ scaling ▪ pin-bone removal ▪ filleting - flat and round fish ▪ portioning ▪ shelling ▪ skinning 	<p>T 8a</p>
PE 3	<p>Use each of the following cookery methods at least once when preparing the above dishes (at least once across preparation of the ten dishes):</p> <ul style="list-style-type: none"> ▪ deep frying ▪ shallow frying ▪ grilling ▪ poaching ▪ sous vide ▪ steaming ▪ whole baked 	<p>T 9a–c</p>

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PE 4	Prepare, plate and present two portions each of the above finished dishes:		T 13a–b T 14a–b T 15a–b T 16a–c
	<ul style="list-style-type: none"> within commercial time constraints and deadlines 		T 1g WS 1
	<ul style="list-style-type: none"> following procedures for portion control and food safety practices when handling and storing seafood 		T 5a–d T 6b–d T 7b T 14b T 17a–g T 18a–d T 19a–c WS 3 WS 6
	<ul style="list-style-type: none"> responding to at least one special customer request 		T 2a–c T 16c WS 7

Foundation skills

FS 1	Reading skills to:		
	<ul style="list-style-type: none"> locate information in standard recipes to determine food preparation requirements 		T 1a–g WS 5
	<ul style="list-style-type: none"> locate and read date codes and rotation labels on food products 		T 5c
FS 2	Numeracy skills to:		
	<ul style="list-style-type: none"> calculate the number of portions 	Q 1.3	T 1e T 3a–b T 6b–c T 14b WS 6
	<ul style="list-style-type: none"> determine cooking times and temperatures 		T 1d T 9b–c T 10d–e
FS 3	Problem-solving skills to:		
	<ul style="list-style-type: none"> evaluate quality of seafood and finished dishes and make adjustments to ensure a quality product 		T 5b–c T 16a–b
	<ul style="list-style-type: none"> adjust taste, texture and appearance of food products according to identified deficiencies 		T 11a–c T 16b
FS 4	Planning and organising skills to:		T 6a
	<ul style="list-style-type: none"> efficiently sequence the stages of food preparation and production 		WS 2 WS 5
FS 5	Self-management skills to:		T 1g
	<ul style="list-style-type: none"> manage own speed, timing and productivity 		T 6a W S2
FS 6	Technology skills to:		T 4c
	<ul style="list-style-type: none"> use food preparation and cooking equipment 		T 17d WS 4