

Unit mapping

KQ: Knowledge questions

KQ

PA

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

Elements and performance criteria

E 1 Prepare cheese for service

PC 1.1	Confirm cheese requirements from standard recipes	Q 1.1 Q 1.2 Q 1.3	T 1a-u
PC 1.2	Identify and select cheese types and cheeses from stores according to quality, freshness and stock rotation requirements	Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 1.9	T 2a-k
PC 1.3	Bring cheeses to room temperature before serving	Q 1.10	T 2f
PC 1.4	Create optimum conditions for different varieties of cheeses and service style	Q 1.11	T 3a-c
PC 1.5	Prepare appropriate garnishes and accompaniments according to organisational standards	Q 1.12 Q 1.13	T 4a-g
PC 1.6	Minimise waste to maximise profitability of cheese prepared	Q 1.14 Q 1.15	T 1l T 2k T 4g

E 2 Cook cheese dishes

PC 2.1	Select type and size of equipment suitable to requirements	Q 2.1	T 6a
PC 2.2	Sort and assemble ingredients according to food production sequencing	Q 2.2 Q 2.3	T 5a T 6b
PC 2.3	Weigh and measure ingredients and create portions according to recipe	Q 2.4 Q 2.5 Q 2.6	T 5d T 6b
PC 2.4	Follow standard recipes to select and use relevant cookery methods for cheese dishes	Q 2.7	T 6c-d
PC 2.5	Select and add accompaniments suited to the dish	Q 2.8 Q 2.9	T 5f T 6f
PC 2.6	Present dishes attractively on appropriate service-ware	Q 2.10 Q 2.11	T 5e T 6e

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E 3 Present and store cheese

PC 3.1	Determine suitable portions and present cheese according to required context	Q 3.1	T 5d-g T 6b-f
PC 3.2	Add accompaniments and garnishes	Q 3.2	T 5f T 6f
PC 3.3	Visually evaluate dish and adjust presentation as required	Q 3.3 Q 3.4 Q 3.5	T 5g T 6g
PC 3.4	Store cheeses in appropriate environmental conditions	Q 3.6	T 7a-e
PC 3.5	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 3.7 Q 3.8 Q 3.9 Q 3.10	T 8a-d

Knowledge evidence

KE 1	Culinary terms related to different cheeses commonly used in the industry	Q 1.3 Q 1.6
KE 2	Characteristics of the classifications of cheeses listed in the performance evidence	Q 1.6
KE 3	Manufacturing methods, place of origin, and historical and cultural aspects	Q 1.5 Q 4.1 Q 4.2 Q 4.3
KE 4	Common uses of classifications of cheeses listed in the performance evidence	Q 1.3
KE 5	Appropriate garnishes and accompaniments	Q 1.12 Q 1.13 Q 2.8 Q 2.9 Q 3.2
KE 6	Optimum conditions for serving:	
	▪ degree of ripeness	Q 1.7 Q 1.8
	▪ temperature	Q 1.10
KE 7	Bases from which cheese is made:	
	▪ milk:	Q 1.4
	– cows	
	– sheep	
	– goats	
	– buffalo	
	– soy	
	▪ specialty	Q 1.4
KE 8	Contexts in which cheeses are served:	
	▪ as appetisers	Q 3.1
	▪ as entrees	Q 3.1
	▪ as a cheese course	Q 3.1
	▪ as part of the dessert course	Q 3.1
	▪ as cheese tastings	Q 3.1
	▪ as a stand-alone meal	Q 3.1
	▪ buffet	Q 3.1

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KE 9	Food safety practices for handling and storing cheese	Q 3.6 Q 3.7	
KE 10	Hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese	Q 3.6 Q 3.7	
Performance evidence			
PE 1	Prepare and serve cheeses using each of the following service styles:		
	<ul style="list-style-type: none"> ▪ cheese plate 		T 5a-t
	<ul style="list-style-type: none"> ▪ cheese as the main component of at least two different finished dishes <ul style="list-style-type: none"> – one hot dish – one cold dish 		T 6a-s
PE 2	Prepare and serve cheeses using each of the following cheese types with suitable garnishes and accompaniments:		
	<ul style="list-style-type: none"> ▪ cheddar 		T 5f T 5k
	<ul style="list-style-type: none"> ▪ white mould 		T 5f T 5l
	<ul style="list-style-type: none"> ▪ blue mould 		T 5 T 5m
	<ul style="list-style-type: none"> ▪ washed rind 		T 5f T 5n
	<ul style="list-style-type: none"> ▪ hard 		T 5f T 5o
	<ul style="list-style-type: none"> ▪ semi-hard 		T 5f T 5p
	<ul style="list-style-type: none"> ▪ eye 		T 5f T 5q
	<ul style="list-style-type: none"> ▪ fresh 		T 5f T 5r
	<ul style="list-style-type: none"> ▪ stretched curd 		T 5f T 5s
PE 3	Prepare, plate and present two portions of each of the above cheese plates and finished dishes:		
	<ul style="list-style-type: none"> ▪ within commercial time constraints and deadlines 		T 5j T 6j
	<ul style="list-style-type: none"> ▪ following procedures for portion control and food safety practices when handling and storing cheese 		T 5d T 5h T 6b T 6h
	<ul style="list-style-type: none"> ▪ responding to at least one special customer request 		T 5t T 6m

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Foundation skills

FS 1	Reading skills to locate information in standard recipes to determine preparation requirements.	T 1b-j
FS 2	Numeracy skills to calculate the size and number of portions.	T 5d T 6b
FS 3	Problem-solving skills to evaluate quality of cheese and cheese presentation and make adjustments.	T 5g T 6g