

Unit mapping

KQ: Knowledge questions

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

KQ

PA

S

S: Simulations

Elements and performance criteria

E 1 Organise and prepare for food service or production

PC 1.1	Determine and calculate ingredient quantities to meet organisational requirements for quality and style according to recipes and specifications	Q 1.1 Q 1.2 Q 1.3	T 2a T 2b T 4b T 4c	
PC 1.2	Complete mise en place lists that are clear, complete and appropriate to the situation	Q 1.4 Q 1.5	T 1b WS 5	
PC 1.3	Liaise with other team members about menu requirements, workgroup and job roles	Q 1.6	T 1a T 1c T 1d	
PC 1.4	Follow a work flow to maximise efficiency, taking into consideration time, resources and the roles and responsibilities of other team members	Q 1.7	T 4a T 4e T 4f WS 1 WS 5 WS 6	
PC 1.5	Complete food organisation and preparation according to different workgroup, food production and service requirements	Q 1.8	T 1b T 1c T 2a T 2b T 4a–g	

E 2 Cook and present menu items for food service or production

PC 2.1	Select and use appropriate commercial equipment to produce menu items in line with manufacturer specifications	Q 2.1 Q 2.2 Q 2.3	T 3a T 3b T 6a T 6b WS 7	
PC 2.2	Cook menu items according to menu type and service style, using appropriate cookery methods, adjusting where required	Q 2.4 Q 2.5 Q 2.6 Q 2.7	T 7a T 7b	
PC 2.3	Adjust menu items and ingredients to meet special requests or dietary requirements of customers	Q 2.8a Q 2.8b Q 2.9	T 8a–e	S 1
PC 2.4	Produce menu items to meet customer expectations of quality, appeal of presentation and timeliness of delivery	Q 2.10	T 7a T 7b T 9a–e	
PC 2.5	Work supportively as part of a kitchen team and delegate tasks appropriately, in a manner that promotes cooperation and good relationships	Q 2.11 Q 2.12	T 10a–f WS 6	

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

PC 2.6	Follow workplace safety and hygiene procedures according to organisational and legislative requirements	Q 2.13 Q 2.14 Q 2.15 Q 2.16 Q 2.17	T 11a-l T 12a-f WS 3 WS 4	
PC 2.7	Maintain cleanliness and tidiness of the work environment	Q 2.18 Q 2.19	T 5a T 5b T 14a-i	
E 3 Complete end of shift requirements				
PC 3.1	Complete end of shift pack down according to organisational procedures	Q 3.1	T 13a-d T 14a-i	
PC 3.2	Store food items appropriately to minimise food spoilage, contamination and waste	Q 3.2 Q 3.3	T 13a-d	
PC 3.3	Participate in post-shift debrief or handover, encouraging, acknowledging and acting on constructive feedback	Q 3.4a Q 3.4b Q 3.5	T 15a-f	
E 4 Deal effectively with issues, problems and conflict in the kitchen				
PC 4.1	Respect differences in personal values and beliefs, linguistic and cultural differences and their importance in the development of relationships	Q 4.1 Q 4.2	T 10f	
PC 4.2	Identify issues, problems and conflict encountered in the workplace	Q 4.3 Q 4.4	T 16a T 16b	S 2
PC 4.3	Seek assistance from workgroup members when issues, problems and conflict arise and suggest possible ways of dealing with them as appropriate or refer them to the appropriate person	Q 4.5 Q 4.6	T 17a-e	S 2

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

Knowledge evidence				
KE 1	Basic principles and methods of cookery	Q 2.6	T 7a T 7b	
KE 2	Culinary terms commonly used in the industry	Q 1.1 Q 1.3 Q 1.4 Q 1.5 Q 1.9 Q 2.3 Q 2.4 Q 2.5 Q 2.6 Q 2.15 Q 2.18 Q 2.19 Q 3.2 Q 3.3		
KE 3	Characteristics of food from all main food categories	Q 1.9 Q 1.10		
KE 4	Features of standard recipes	Q 1.1 Q 1.3 Q 2.7	T 2a T 4a T 6a T 7a T 7b	
KE 5	Organisational procedures for:	Q 2.6	T 7a T 7b	
	▪ planning, preparing and storing food	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 1.9 Q 2.1 Q 2.6 Q 3.2 Q 3.3	T 1b T 2a T 4a–g T 5b T 13a–d	
	▪ workplace safety and hygiene	Q 2.2 Q 2.13 Q 2.14 Q 2.15 Q 2.16 Q 2.17	T 6b T 11a–l T 12a–f	

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

	<ul style="list-style-type: none"> ▪ end of shift: <ul style="list-style-type: none"> – cleaning procedures – post-shift debrief or handover – preparations for the next food service period – re-stocking – storing food items 	Q 2.18 Q 2.19 Q 3.1	T 14a–i
		Q 3.4a Q 3.4b Q 3.5	T 5a–f
		Q 3.1	
		Q 3.1	
		Q 3.2 Q 3.3	T 13a–d
KE 6	Strategies for conflict management	Q 4.4 Q 4.5 Q 4.6	T 16a T 16b T 17a–e
KE 7	Essential principles and practices related to:		
	<ul style="list-style-type: none"> ▪ planning and organising work 	Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 2.11 Q 2.12	T 1a–d
	<ul style="list-style-type: none"> ▪ food safety and hygiene 	Q 2.2 Q 2.16 Q 2.17	T 11a T 11b T 11e T 11f T 11g T 11h T 12a–f T 13a–d
	<ul style="list-style-type: none"> ▪ kitchen safety and cleanliness 	Q 2.2 Q 2.13 Q 2.14 Q 2.15 Q 2.18 Q 2.19	T 5a T 5b T 6b T 11a–l T 14a–i
KE 8	Varying requirements of different food service periods and menu types	Q 1.6 Q 1.8 Q 2.4 Q 2.5	T 1a–d
KE 9	Safe and hygienic operational practices using essential functions and features of commercial kitchen equipment in use	Q 2.2 Q 2.13 Q 2.14 Q 2.15 Q 2.16	T 6b T 11b T 11c

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

PE 1	Safely and hygienically prepare, cook and serve menu items for a minimum of 48 complete service periods in a commercial kitchen, that cover a combination of: <ul style="list-style-type: none">▪ breakfast▪ dinner▪ lunch	T 1a–d T 2a T 2b T 3a T 3b T 4a–g T 5a T 5b T 6a T 6b T 7a T 7b T 8a–e T 9a–e T 10a–f T 11a–l T 12a–f T 13a–d T 14a–i T 18 WS 5
PE 2	During the above service periods, prepare, cook and present items for at least two of the following different menu styles: <ul style="list-style-type: none">▪ à la carte▪ set menu▪ buffet▪ cyclical	T 2a T 2b T 3a T 3b T 4a–g T 6a T 6b T 7a T 7b T 8a–e T 9a–e T 18 WS 5
PE 3	During the above service periods, prepare, cook and serve items from the following food types that meet industry and organisational quality requirements: <ul style="list-style-type: none">▪ appetisers and salads▪ fish and shellfish▪ hot and cold desserts▪ meat, poultry and game▪ stocks, sauces and soups▪ vegetables, fruit, eggs and farinaceous products	T 2a T 2b T 3a T 3b T 4a–g T 6a T 6b T 7a T 7b T 8a–e T 9a–e T 18 WS 5

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

PE 4	During the above service periods:		
	<ul style="list-style-type: none">multi-task and integrate technical and other skills to respond to multiple demands simultaneously	T 2a T 4a-g T 6a T 6b T 7a T 7b T 8a-e T 9a-e T 10a-f WS 2 WS 8	
	<ul style="list-style-type: none">work professionally as part of a team and coordinate team activities in line with kitchen roles and responsibilities, and organisational requirements	T 1a-d T 10a-f T 15a-f T 16a-f T 17a-e WS 5 WS 6	
	<ul style="list-style-type: none">respond to special customer requests and dietary requirements	T 8a-e	S 1
	<ul style="list-style-type: none">prepare, plate and present dishes within the typical time constraints of a commercial kitchen	T 4f T 9a-e WS 1	

KQ: Knowledge questions**PA: Practical assessment – Task (T), Workplace Skills (WS)****KQ****PA****S****S: Simulations****Foundation skills**

FS 1	Reading skills to:			
	<ul style="list-style-type: none"> select and apply the organisational procedures and strategies needed to perform work effectively 	Q 1.1 Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 2.1 Q 2.2 Q 2.11 Q 2.12	T 1a–d T 2a T 2b T 4a–g T 6a T 6b T 7a T 7b T 9a T 9b T 10a–f WS 3 WS 4 WS 5 WS 7	
	<ul style="list-style-type: none"> review customer special requests and dietary requirements and interpret required changes to food preparation lists and recipes 	Q 2.8a Q 2.8b Q 2.9	T 8a–e	S 1
FS 2	Writing skills to:	Q 1.5	T 1b	
	<ul style="list-style-type: none"> record clear sequenced instructions for work schedules 			
FS 3	Oral communication skills to:			
	<ul style="list-style-type: none"> listen to colleague and customer comments, complaints and questions 	Q 3.4a Q 3.5	T 10a–f T 15a–f	
	<ul style="list-style-type: none"> respond to colleagues' feedback, providing information and asking questions to clarify when further information is necessary 	Q 3.5	T 1d T 10a–f T 15a–f	
FS 4	Numeracy skills to:	Q 1.2	T 2a	
	<ul style="list-style-type: none"> measure quantities of ingredients using simple measuring instruments 	Q 1.3	T 2b T 4b	
FS 5	Problem-solving skills to:			
	<ul style="list-style-type: none"> evaluate dishes and make adjustments to ensure a quality product 	Q 2.7	T 7b	
	<ul style="list-style-type: none"> anticipate and respond to kitchen operation challenges 	Q 1.6 Q 2.11 Q 2.12 Q 3.4a Q 3.4b Q 3.5 Q 4.3 Q 4.4 Q 4.5	T 10a–f T 16a T 16b T 17a T 17b WS 2 WS 6	

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

FS 6	Teamwork skills to:		
	<ul style="list-style-type: none">brief and debrief members of the kitchen team on new products and recipes	Q 1.6 Q 3.4a Q 3.4b	T 15f
	<ul style="list-style-type: none">discuss process improvements and changes to food production and service requirements	Q 1.6 Q 3.4a Q 3.4b Q 3.5	T 15d T 15f
FS 7	Planning and organising skills to:	Q 1.4	T 1a–d
	<ul style="list-style-type: none">prioritise, sequence, delegate and monitor tasks and processes	Q 1.5 Q 1.6 Q 1.7 Q 1.8 Q 2.11 Q 2.12 Q 3.4a Q 3.4b Q 3.5	T 10a–f WS 1
F 8	Self-management skills to:		
	<ul style="list-style-type: none">deal with pressure of work and kitchen conditions	Q 1.6 Q 1.7 Q 2.11 Q 2.12 Q 4.1 Q 4.2 Q 4.3 Q 4.4 Q 4.5	T 4a–g T 7a T 7b T 8a–e T 16a T 16b T 17a–e WS 2
	<ul style="list-style-type: none">coordinate own safe work across multiple tasks	Q 2.2 Q 2.13 Q 2.14 Q 2.16 Q 2.17	T 5a T 5b T 6b T 11a–l T 12a–f WS 3