

*UNITS OF LEARNING
OUTCOMES*

COOKERY, EQF LEVEL 4

Output no. 2: Implementation of the Pilot Project LITHUANIA

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
3101301	Preparation of workplace	108	4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Prepare and maintain kitchen areas.	The learner knows and understands: <ul style="list-style-type: none"> • Specifics of kitchen areas; • Hygiene and sanitation; • Rules of storage of raw materials. 	The learner is able to: <ul style="list-style-type: none"> • Arrange kitchen areas for work according to hygiene rules. 	The learner: <ul style="list-style-type: none"> • Prepares and keeps the workplace by respecting HACCP.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> • Respecting the requirements for the kitchen areas. • Applying hygiene requirements. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare the workplace.	The learner knows and understands: <ul style="list-style-type: none"> • Requirements and rules for the workplace. • Hygiene and sanitation. • Technology and usage of appliances, equipment and tools. 	The learner is able to: <ul style="list-style-type: none"> • Apply the requirements for the workplace. • Work under the hygiene requirements. • Choose and safely use appliances, equipment and tools. 	The learner: <ul style="list-style-type: none"> • Prepares the workplace by: respecting the hygiene rules and choosing the correct appliances, equipment and tools.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> • Respecting the requirements for the workplace. • Applying hygiene requirements. • Applying appliances, equipment and tools correctly and safely. 		
OUTPUTS			
	<ul style="list-style-type: none"> • Prepared workplace according to the requirements and hygiene rules. 		

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101338	Preparation for making dishes	108	4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Choose food products and raw materials for the preparation of dishes.	The learner knows and understands: <ul style="list-style-type: none"> Peculiarities and nutritional value of food products and raw materials. 	The learner is able to: <ul style="list-style-type: none"> Estimate the quality of food products and raw materials; Store food products and raw materials . 	The learner: <ul style="list-style-type: none"> Choses and prepares food products and raw materials by respecting technological requirements.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Estimating of raw materials correctly according to technical processes. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Estimate food products and raw materials.	The learner knows and understands: <ul style="list-style-type: none"> The principles of technological datasheets. 	The learner is able to: <ul style="list-style-type: none"> Apply the technological datasheets to prepare pre-prepared products and dishes. 	The learner: <ul style="list-style-type: none"> Estimates food products and raw materials by using technological datasheets.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Forseeing and estimating the needs of food products and raw materials for preparation of dishes. 		
OUTPUTS			
<ul style="list-style-type: none"> Chosen quality food products and raw materials for preparation of dishes. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101341	Preparation, presentation and quality estimation of snacks	108	4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Produce pre-prepared products for snacks	The learner knows and understands: <ul style="list-style-type: none"> • Various thermal preparation methods; • HACCP 	The learner is able to: <ul style="list-style-type: none"> • Prepare products and raw materials for preparation of pre-prepared products for snacks; • Choose and safely use appliances, equipment and tools; • Apply right conditions of storage and realization terms for pre-prepared products of snacks. 	The learner: <ul style="list-style-type: none"> • Produces pre-prepared products for snacks by respecting HACCP;
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical datasheet. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Produce snacks	The learner knows and understands: <ul style="list-style-type: none"> • Assortment of snacks; • Technology and usage of appliances, equipment, tools. • Conditions of storage and realization terms of ready made snacks. 	The learner is able to: <ul style="list-style-type: none"> • Plan work for preparation of snacks. • Estimate food products and raw materials for preparation of snacks. • Work under the hygiene requirements. • Choose and safely use appliances, equipment and tools. 	The learner: <ul style="list-style-type: none"> • Prepares various snacks by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the requirements for the workplace. • Using right sequence of technological processes while producing snacks. • Applying hygiene requirements. • Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality of pre-prepared products and ready made snacks, decorate and present on the plate.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Storage conditions and realization terms of pre-prepared products and ready made snacks. 	The learner is able to: <ul style="list-style-type: none"> • Mark pre-prepared products and ready made snacks; • Decorate ready made snacks. 	The learner: <ul style="list-style-type: none"> • Presents on the plate ready made snacks by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the food quality, hygiene and safety standards. 		
OUTPUTS			
<ul style="list-style-type: none"> • Prepared snacks dishes respecting technological datasheet and HACCP. • Served quality ready made snacks. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101341	Preparation, presentation and quality estimation of salad	81	3
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Produce pre-prepared products for salad	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Various thermal preparation methods; • HACCP 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Prepare products and raw materials for preparation of pre-prepared products for salad; • Choose and safely use appliances, equipment and tools; • Apply right conditions of storage and realization terms for pre-prepared products of salad. 	<p>The learner:</p> <ul style="list-style-type: none"> • Produces pre-prepared products for salad by respecting HACCP
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical datasheet. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Produce salad	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Assortment of salad; • Technology and usage of appliances, equipment, tools. • Conditions of storage and realization terms of ready made salad. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Plan work for preparation of salad; • Estimate food products and raw materials for preparation of salad; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools. 	<p>The learner:</p> <ul style="list-style-type: none"> • Prepares various salad by respecting HACCP.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> • Respecting the requirements for the workplace. • Using right sequence of technological processes while producing salad. • Applying hygiene requirements. • Applying appliances, equipment and tools correctly and safely. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality of pre-prepared products and ready made salad, decorate and present on the plate.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Methods of food quality evaluation; • Storage conditions and realization terms of pre-prepared products and ready made salad. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Mark pre-prepared products and ready made salad; • Decorate ready made salad. 	<p>The learner:</p> <ul style="list-style-type: none"> • Presents on the plate ready made salad, by respecting HACCP.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> • Respecting the food quality, hygiene and safety standards. 			
OUTPUTS			
<ul style="list-style-type: none"> • Prepared salad, respecting technological datasheet and HACCP. • Served quality ready made salad. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101341	Preparation, presentation and quality estimation of cold dishes	135	5
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Produce pre-prepared products for cold dishes	The learner knows and understands: <ul style="list-style-type: none"> • Various thermal preparation methods; • HACCP 	The learner is able to: <ul style="list-style-type: none"> • Prepare products and raw materials for preparation of pre-prepared products for cold dishes; • Choose and safely use appliances, equipment and tools; • Apply right conditions of storage and realization terms for pre-prepared products of cold dishes. 	The learner: <ul style="list-style-type: none"> • Produces pre-prepared products for cold dishes by respecting HACCP; • Produces pre-prepared products for fish, meat and poultry cold dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical datasheet. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Produce cold dishes	The learner knows and understands: <ul style="list-style-type: none"> • Assortment of cold dishes; • Technology and usage of appliances, equipment, tools. • Conditions of storage and realization terms of ready made cold dishes. 	The learner is able to: <ul style="list-style-type: none"> • Plan work for preparation of cold dishes. • Estimate food products and raw materials for preparation of cold dishes. • Work under the hygiene requirements. • Choose and safely use appliances, equipment and tools. 	The learner: <ul style="list-style-type: none"> • Prepares cold dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the requirements for the workplace. • Using right sequence of technological processes while producing cold dishes. • Applying hygiene requirements. • Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality of pre-prepared products and ready made cold dishes, decorate and present on the plate.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Storage conditions and realization terms of pre-prepared products and ready made cold dishes. 	The learner is able to: <ul style="list-style-type: none"> • Mark pre-prepared products and ready made cold dishes ; • Decorate ready made cold dishes. 	The learner: <ul style="list-style-type: none"> • Presents on the plate ready made cold dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the food quality, hygiene and safety standards. 		
UTPUTS			
<ul style="list-style-type: none"> • Prepared cold dishes respecting technological datasheet and HACCP. • Served quality ready made cold dishes. 			

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101339	Preparation and serving of Soups and Sauces	81	3
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products (raw materials) for the preparation of soups.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Structure and main principles of technical forms. • Estimation of raw materials needed according to technical forms. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Estimate quantities of raw materials according to technical forms for the preparation of soups. 	<p>The learner:</p> <ul style="list-style-type: none"> • Elaborates the technical form of soups.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical forms; • Elaborating the technical form of soups respecting the quantity of raw materials applying ICT. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare workplace for the preparation of soups.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Requirements and rules for the workplace. • Hygiene and sanitation; • Technology and usage of appliances, equipment, tools; • Various thermal preparation methods 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Apply the requirements for working place; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools; • Apply various thermal preparation methods according to technical forms. 	<p>The learner:</p> <ul style="list-style-type: none"> • Prepares workplace according to the requirements and hygiene rules for the preparation of soups and sauces; • Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the requirements for the workplace; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Choose quality raw materials for preparation of stocks, soups and sauces.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Methods of food quality evaluation; • Peculiarities of food products selection according assortment of stocks, soups and 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Choose methods of food quality evaluation; • Choose food products according to assortment of stocks, soups and sauces. 	<p>The learner:</p> <ul style="list-style-type: none"> • Chooses quality food products for the preparation of stocks, soups and sauces.

	sauces.		
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Choosing appropriate food products for stocks, soups, sauces preparation; • Respecting principles of healthy diet; • Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Pre- prepare food products and raw materials for the preparation of stocks, soups, sauces.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Ways of pre-preparing of food products and raw materials; (cutting, chopping, slicing etc.); • Ways of thermal preparation (frying, cooking etc.); • Technology of equipment/ kitchen utensils; • HACCP 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Use correct pre-preparation ways for the preparation of food products and raw materials for stocks, soups and sauces; • Use right ways of thermal pre-preparation of food products and raw materials; • Use technology of equipment/ kitchen utensils safely and correctly; • Work according HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> • Prepares food products and raw materials for stocks, soups and sauces according to the technology.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Choosing appropriate equipment and tools for preparation of food products and raw materials for stocks, soups and sauces; • Respecting the food quality, hygiene and safety standards. • Preparing food products and raw materials for stocks, soups and sauces according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare stocks, soups and sauces.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Assortment and peculiarities of preparation of stocks, soups and sauces; • Application of stocks for preparation of soups and sauces; • HACCP. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Apply technological processes in the preparation of stocks, soups and sauces. • Work according HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> • Prepares stocks, soups and sauces according to the technology.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Using technical forms in preparing stocks, soups and sauces; • Preparing stocks, soups and sauces according to the technologies (correct sequence of operations); • Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Evaluate the quality of ready made stocks, soups	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Quality evaluation criteria of stocks, soups 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Evaluate quality of stocks, soups and sauces 	<p>The learner:</p> <ul style="list-style-type: none"> • Evaluates quality of stocks, soups

and sauces.	<ul style="list-style-type: none"> and sauces; Quality evaluation methods of stocks, soups and sauces; 	according to right evaluation criteria and methods.	and sauces applying the right evaluation criteria and methods.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Using sensory methods evaluating the quality of stocks, soups and sauces; Explaining the criteria of quality evaluation of stocks, soups and sauces. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Serve stocks, soups and sauces.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Methods of serving stocks and soups; Selection of serving dishes (crocery); Temperature of various stocks and soups; Decoration of stocks and soups; Side dishes served with stocks and soups (bread, potatoes etc.) Pairing of sauces and dishes; Temperature of sauces while serving; Methods of serving sauces; 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Choose the methods of serving stocks and soups; Choose serving dishes (crocery); Serve stocks and soups at the right temperature; Decorate stocks and soups; Choose side dishes with stocks and soups; Pair sauces and dishes; Serve sauces at the right temperature; Choose methods of serving sauces. 	<p>The learner:</p> <ul style="list-style-type: none"> Serves quality stocks and sauces; Pairs sauces with dishes and serves them correctly.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Using stocks for various soups and other dishes; Serving soups according to technologies and creatively decorated; Paired sauces with various dishes and served correctly. 			
OUTPUTS			
<ul style="list-style-type: none"> Elaborated technical forms and accordingly chosen raw materials for stocks, soups and sauces; Prepared stocks, soups and sauces according to the technology and HACCP; Evaluated quality of stocks, soups and sauces applying the right evaluation criteria and methods; Correctly paired sauces with dishes; Served stocks, soups and sauces creatively decorated. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101339	Preparation and serving of eggs	54	2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products (raw materials) for the preparation of egg dishes according to technical forms	The learner knows and understands: <ul style="list-style-type: none"> • Structure and main principles of technical forms; • Estimation of raw materials needed according to technical forms. 	The learner is able to: <ul style="list-style-type: none"> • Estimate quantities of raw materials according to technical forms for the preparation of egg dishes. 	The learner: <ul style="list-style-type: none"> • Elaborates the technical form of egg dishes.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical forms. • Elaborating the technical form of egg dishes respecting the quantity of raw materials applying ICT. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare workplace for the preparation of eggs.	The learner knows and understands: <ul style="list-style-type: none"> • Requirements and rules for the workplace; • Hygiene and sanitation; • Technology and usage of appliances, equipment, tools. • Various thermal preparation methods. 	The learner is able to: <ul style="list-style-type: none"> • Apply the requirements for working place; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools; • Apply various thermal preparation methods according to technical forms. 	The learner: <ul style="list-style-type: none"> • Prepares workplace according to the requirements and hygiene rules for the preparation of eggs; • Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Respecting the requirements for the working place; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Choose quality raw materials for preparation of egg dishes.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Peculiarities of food products selection according to assortment of egg dishes. 	The learner is able to: <ul style="list-style-type: none"> • Choose methods of food quality evaluation; • Choose food products according to assortment of egg dishes. 	The learner: <ul style="list-style-type: none"> • Chooses quality food products for the preparation of egg dishes.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Choosing appropriate food products for egg dishes preparation; • Respecting principles of healthy diet; • Respecting the food quality, hygiene and safety standards. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Pre- prepare food products and raw materials for the preparation of egg dishes.	The learner knows and understands: <ul style="list-style-type: none"> • Ways of pre-preparing of food products and raw materials; • Ways of thermal preparation (frying, cooking etc.); • Technology of equipment/ kitchen utensils; 	The learner is able to: <ul style="list-style-type: none"> • Use correct pre-preparation ways for the preparation of food products and raw materials for egg dishes; • Use right ways of thermal pre-preparation of food products and raw materials; 	The learner: <ul style="list-style-type: none"> • Prepares food products and raw materials for egg dishes and garnishes according to the technology.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Preparing food products and raw materials according to the technology. 			

	<ul style="list-style-type: none"> HACCP 	<ul style="list-style-type: none"> Use technology of equipment/ kitchen utensils safely and correctly; Work according to HACCP. 	
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Choosing appropriate equipment and tools for preparation of food products and raw materials for egg dishes; Respecting the food quality, hygiene and safety standards; Preparing food products and raw materials for egg dishes according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare egg dishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Assortment and peculiarities of preparation of egg dishes; Ways of thermal preparation of egg dishes; Technologies (sequence of operations) of egg dishes; HACCP. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Apply ways of thermal preparation of egg dishes according to the assortment; Prepare egg dishes respecting technologies (sequence of operations); Work respecting HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> Prepares egg dishes according to the technologies.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Using technical forms in preparing egg dishes; Preparing egg dishes according to the technologies (correct sequence of operations); Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Evaluate the quality of ready made egg dishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Quality evaluation criteria of egg dishes; Quality evaluation methods of egg dishes; 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Evaluate quality of egg dishes according to right evaluation criteria and methods. 	<p>The learner:</p> <ul style="list-style-type: none"> Evaluates quality of egg dishes applying the right evaluation criteria and methods.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Using sensory methods evaluating the quality of egg dishes; Explaining the criteria of quality evaluation of egg dishes. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Serve egg dishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Methods of serving egg dishes; Selection of serving dishes (crocker); Temperature of various egg dishes; Decoration of egg dishes; 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Choose the methods of serving egg dishes; Choose serving dishes (crocker); Serve egg dishes; 	<p>The learner:</p> <ul style="list-style-type: none"> Serves quality egg dishes;
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Serving egg dishes according to technologies. 		
OUTPUTS			
<ul style="list-style-type: none"> Chosen quality food products and right preparation methods for egg dishes; Prepared and served quality egg dishes according to technologies and respecting hygiene and safety rules. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101339	Preparation of hot flour dishes	54	2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products (raw materials) for the preparation of hot flour dishes according to technical forms.	The learner knows and understands: <ul style="list-style-type: none"> • Structure and main principles of technical forms; • Estimation of raw materials needed according to technical forms. 	The learner is able to: <ul style="list-style-type: none"> • Estimate quantities of raw materials according to technical forms for the preparation of hot flour dishes. 	The learner: <ul style="list-style-type: none"> • Elaborates the technical form of hot flour dishes.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical forms; • Elaborating the technical form of hot flour dishes respecting the quantity of raw materials applying ICT. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare workplace for the preparation of hot flour dishes.	The learner knows and understands: <ul style="list-style-type: none"> • Requirements and rules for the workplace; • Hygiene and sanitation; • Technology and usage of appliances, equipment, tools; • Various thermal preparation methods. 	The learner is able to: <ul style="list-style-type: none"> • Apply the requirements for working place; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools; • Apply various thermal preparation methods according to technical forms. 	The learner: <ul style="list-style-type: none"> • Prepares workplace according to the requirements and hygiene rules for the preparation of hot flour dishes; • Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Respecting the requirements for the working place; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Choose quality raw materials for preparation of hot flour dishes.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Peculiarities of food products selection according assortment of hot flour dishes. 	The learner is able to: <ul style="list-style-type: none"> • Choose methods of food quality evaluation; • Choose food products according to assortment of hot flour dishes. 	The learner: <ul style="list-style-type: none"> • Chooses quality food products for the preparation of hot flour dishes.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Choosing appropriate food products for hot flour dishes preparation; • Respecting principles of healthy diet; • Respecting the food quality, hygiene and safety standards. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Pre- prepare food products and raw materials for the preparation of hot flour dishes.	The learner knows and understands: <ul style="list-style-type: none"> • Ways of pre-preparing of food products and raw materials; • Ways of thermal preparation (frying, cooking etc.); • Technology of equipment/ kitchen utensils; 	The learner is able to: <ul style="list-style-type: none"> • Use correct pre-preparation ways for the preparation of food products and raw materials for hot flour dishes; • Use right ways of thermal pre-preparation of food products and raw materials; 	The learner: <ul style="list-style-type: none"> • Prepares food products and raw materials for hot flour dishes according to the technology.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Respecting the requirements for the working place; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 			

	<ul style="list-style-type: none"> HACCP. 	<ul style="list-style-type: none"> Use technology of equipment/ kitchen utensils safely and correctly; Work according HACCP. 	
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Choosing appropriate equipment and tools for preparation of food products and raw materials for hot flour dishes; Respecting the food quality, hygiene and safety standards; Preparing food products and raw materials for hot flour dishes according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare hot flour dishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Assortment and peculiarities of preparation of hot flour dishes; Ways of thermal preparation of hot flour dishes; Technologies (sequence of operations) of hot flour dishes; HACCP. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Apply ways of thermal preparation of hot flour dishes according to the assortment; Prepare hot flour dishes respecting technologies (sequence of operations); Work respecting HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> Prepares hot flour dishes according to the technologies.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Using technical forms in preparing hot flour dishes; Preparing hot flour dishes according to the technologies (correctt sequence of operations); Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Evaluate the quality of ready made hot flour dishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Quality evaluation criteria of hot flour dishes; Quality evaluation methods of hot flour dishes; 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Evaluate quality of hot flour dishes according to right evaluation criteria and methods. 	<p>The learner:</p> <ul style="list-style-type: none"> Evaluates quality of hot flour dishes applying the right evaluation criteria and methods.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Using sensory methods evaluating the quality of hot flour dishes; Explaining the criteria of quality evaluation of hot flour dishes. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Serve hot flour dishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Methods of serving hot flour dishes; Selection of serving dishes (crockery); Temperature of various hot flour dishes; Decoration of hot flour dishes. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Choose the methods of serving hot flour dishes; Choose serving dishes (crockery); Serve hot flour dishes at the right temperature. 	<p>The learner:</p> <ul style="list-style-type: none"> Serves quality hot flour dishes; Serves hot flour dishes correctly.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Serving hot flour dishes according to technologies and creatively decorated. 		

OUTPUTS

- Chosen quality food products and right preparation methods for hot flour dishes;
- Prepared, decorated and served quality hot flour dishes according to technologies and respecting hygiene and safety rules.

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101339	Preparation and serving of vegetable, legume, grain, nudle, curd hot dishes and garnishes	81	3
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products (raw materials) for the preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes according to technical forms.	The learner knows and understands: <ul style="list-style-type: none"> • Structure and main principles of technical forms. • Estimation of raw materials needed according to technical forms. 	The learner is able to: <ul style="list-style-type: none"> • Estimate quantities of raw materials according to technical forms for the preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes. 	The learner: <ul style="list-style-type: none"> • Elaborates the technical form of vegetable, legume, grain, nudle, curd hot dishes and garnishes.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical forms; • Elaborating the technical form of vegetable, legume, grain, nudle, curd hot dishes and garnishes respecting the quantity of raw materials applying ICT. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare workplace for the preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes.	The learner knows and understands: <ul style="list-style-type: none"> • Requirements and rules for the workplace; • Hygiene and sanitation; • Technology and usage of appliances, equipment, tools; • Various thermal preparation methods. 	The learner is able to: <ul style="list-style-type: none"> • Apply the requirements for working place; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools; • Apply various thermal preparation methods according to technical forms. 	The learner: <ul style="list-style-type: none"> • Prepares workplace according to the requirements and hygiene rules for the preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the requirements for the working place; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Choose quality raw materials for preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Peculiarities of food products selection according assortment of vegetable, legume, grain, nudle, curd hot dishes and garnishes. 	The learner is able to: <ul style="list-style-type: none"> • Choose methods of food quality evaluation; • Choose food products according assortment of vegetable, legume, grain, nudle, curd hot dishes and garnishes. 	The learner: <ul style="list-style-type: none"> • Chooses quality food products for the preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Choosing appropriate food products for vegetable, legume, grain, nudle, curd hot dishes and garnishes preparation; • Respecting principles of healthy diet; • Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Pre- prepare food products	The learner knows and understands:	The learner is able to:	The learner:

and raw materials for the preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes.	<ul style="list-style-type: none"> • Ways of pre-preparing of food products and raw materials; (cutting, chopping, slicing etc.); • Ways of thermal preparation (frying, cooking etc.); • Technology of equipment/ kitchen utensils; • HACCP. 	<ul style="list-style-type: none"> • Use correct pre-preparation ways for the preparation of food products and raw materials for vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Use right ways of thermal prie-preparation of food products and raw materials; • Use technology of equipment/ kitchen utensils safely and corectly; • Work according HACCP. 	<ul style="list-style-type: none"> • Prepares food products and raw materials for vegetable, legume, grain, nudle, curd hot dishes and garnishes according to the technology.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Choosing appropriate equipment and tools for preparation of food products and raw materials for vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Respecting the food quality, hygiene and safety standards; • Preparing food products and raw materials for vegetable, legume, grain, nudle, curd hot dishes and garnishes according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare vegetable, legume, grain, nudle, curd hot dishes and garnishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Assortment and peculiarities of preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Ways of thermal preparation of vegetable and legume hot dishes and garnishes; • Technologies (sequence of operations) of vegetable, legume, grain, nudle, curd hot dishes and garnishes; • HACCP. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Apply ways of thermal preparation of vegetable, legume, grain, nudle, curd hot dishes and garnishes according to the assortment; • Prepare vegetable, legume, grain, nudle, curd, and garnishes respecting technologies (sequence of operations); • Work respecting HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> • Prepares vegetable, legume, grain, nudle, curd hot dishes and garnishes according to the technologies.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> • Using technical forms in preparing vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Preparing vegetable, legume, grain, nudle, curd hot dishes and garnishes according to the technologies (correct sequence of operations); • Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Evaluate the quality of ready made vegetable, legume, grain, nudle, curd hot dishes and garnishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Quality evaluation criteria of vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Quality evaluation methods of vegetable and legume hot dishes and garnishes. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Evaluate quality of vegetable, legume, grain, nudle, curd hot dishes and garnishes according to right evaluation criteria and methods. 	<p>The learner:</p> <ul style="list-style-type: none"> • Evaluates quality of vegetable, legume, grain, nudle, curd hot dishes and garnishes applying the right evaluation criteria and methods.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> • Using sensory methods evaluating the quality of vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Explaining the criteria of quality evaluation of vegetable, legume, grain, nudle, curd hot dishes and garnishes. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE

7. Serve vegetable, legume, grain, nudle, curd hot dishes and garnishes.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Methods of serving vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Selection of serving dishes (crockery); • Temperature of various vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Decorat,ion of vegetable, legume, grain, nudle, curd hot dishes and garnishes. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Choose the methods of serving vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Choose serving dishes (crockery); • Serve vegetable, legume, grain, nudle, curd hot dishes and garnishes at the right temperature. 	<p>The learner:</p> <ul style="list-style-type: none"> • Serves quality vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Serves vegetable, legume, grain, nudle, curd hot dishes and garnishes correctly.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> • Serving vegetable, legume, grain, nudle, curd hot dishes and garnishes according to technologies and creatively decorated. 			
OUTPUTS			
<ul style="list-style-type: none"> • Chosen quality food products and right preparation methods for vegetable, legume, grain, nudle, curd hot dishes and garnishes; • Prepared, decorated and served quality vegetable, legume, grain, nudle, curd hot dishes and garnishes according to technologies and respecting hygiene and safety rules. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101339	Preparation and serving of meat and poultry hot dishes and snacks	162	6
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products (raw materials) for the preparation of meat and poultry hot dishes and snacks.	The learner knows and understands: <ul style="list-style-type: none"> • Structure and main principles of technical forms; • Estimation of raw materials needed according to technical forms. 	The learner is able to: <ul style="list-style-type: none"> • Estimate quantities of raw materials according to technical forms for the preparation of meat and poultry hot dishes and snacks. 	The learner: <ul style="list-style-type: none"> • Elaborates the technical form of meat and poultry hot dishes and snacks.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical forms; • Elaborating the technical form of meat and poultry hot dishes and snacks respecting the quantity of raw materials applying ICT. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare workplace for the preparation of meat and poultry hot dishes and snacks.	The learner knows and understands: <ul style="list-style-type: none"> • Requirements and rules for the workplace; • Hygiene and sanitation; • Technology and usage of appliances, equipment, tools; • Various thermal preparation methods. 	The learner is able to: <ul style="list-style-type: none"> • Apply the requirements for working place; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools; • Apply various thermal preparation methods according to technical forms. 	The learner: <ul style="list-style-type: none"> • Prepares workplace according to the requirements and hygiene rules for the preparation of meat and poultry hot dishes and snacks; • Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Respecting the requirements for the working place; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Choose quality raw materials for preparation of meat and poultry hot dishes and snacks.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Peculiarities of food products selection according assortment of meat and poultry hot dishes and snacks. 	The learner is able to: <ul style="list-style-type: none"> • Choose methods of food quality evaluation; • Choose food products according assortment of meat and poultry hot dishes and snacks. 	The learner: <ul style="list-style-type: none"> • Chooses quality food products for the preparation of meat and poultry hot dishes and snacks.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> • Choosing appropriate food products for meat and poultry hot dishes and snacks preparation; • Respecting principles of healthy diet; • Respecting the food quality, hygiene and safety standards. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Pre- prepare food products and raw materials for the	The learner knows and understands: <ul style="list-style-type: none"> • Ways of pre-preparing of food products and raw materials; (cutting, chopping, 	The learner is able to: <ul style="list-style-type: none"> • Use correct pre-preparation ways for the preparation of food products and raw 	The learner: <ul style="list-style-type: none"> • Prepares food products and raw materials for meat and poultry hot

preparation of meat and poultry hot dishes and snacks.	<ul style="list-style-type: none"> slicing etc.); Ways of thermal preparation (frying, cooking etc.); Technology of equipment/ kitchen utensils; HACCP. 	<ul style="list-style-type: none"> materials for meat and poultry hot dishes and snacks; Use right ways of thermal preparation of food products and raw materials; Use technology of equipment/ kitchen utensils safely and correctly; Work according HACCP. 	dishes and snacks according to the technology.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Choosing appropriate equipment and tools for preparation of meat and poultry hot dishes and snacks; Respecting the food quality, hygiene and safety standards; Preparing food products and raw materials for meat and poultry hot dishes and snacks according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Prepare meat and poultry hot dishes and snacks.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Assortment and peculiarities of preparation of meat and poultry hot dishes and snacks; Ways of thermal preparation of meat and poultry hot dishes and snacks; Technologies (sequence of operations) of meat and poultry hot dishes and snacks ; HACCP. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Apply ways of thermal preparation of meat and poultry hot dishes and snacks according to the assortment; Prepare meat and poultry hot dishes and snacks respecting technologies (sequence of operations); Work respecting HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> Prepares meat and poultry hot dishes and snacks according to the technologies.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Using technical forms in preparing meat and poultry hot dishes and snacks; Preparing meat and poultry hot dishes and snacks according to the technologies (correctt sequence of operations); Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Evaluate the quality of ready made meat and poultry hot dishes and snacks.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Quality evaluation criteria of meat and poultry hot dishes and snacks; Quality evaluation methods of meat and poultry hot dishes and snacks. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Evaluate quality of meat and poultry hot dishes and snacks according to right evaluation criteria and methods. 	<p>The learner:</p> <ul style="list-style-type: none"> Evaluates quality of meat and poultry hot dishes and snacks applying the right evaluation criteria and methods.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Using sensory methods evaluating the quality of meat and poultry hot dishes and snacks; Explaining the criteria of quality evaluation of meat and poultry hot dishes and snacks. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Serve meat and poultry hot dishes and snacks.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> Methods of serving meat and poultry hot dishes and snacks; Selection of serving dishes (crockery); Temperature of various meat and poultry hot dishes and snacks; 	<p>The learner is able to:</p> <ul style="list-style-type: none"> Choose the methods of serving meat and poultry hot dishes and snacks; Choose serving dishes (crockery); Serve meat and poultry hot dishes and snacks at the right temperature; 	<p>The learner:</p> <ul style="list-style-type: none"> Serves quality meat and poultry hot dishes and snacks; Pairs sauces with meat and poultry hot dishes and snacks dishes and serves them correctly.

	<ul style="list-style-type: none"> • Decoration of meat and poultry hot dishes and snacks; • Pairing of sauces and meat and poultry hot dishes and snacks dishes. 	<ul style="list-style-type: none"> • Decorate meat and poultry hot dishes and snacks; • Pair sauces and meat and poultry hot dishes and snacks dishes; • Serve sauces at the right temperature; • Choose methods of serving sauces. 	
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> • Serving meat and poultry hot dishes and snacks according to technologies and creatively decorated; • Pairing sauces with various meat and poultry hot dishes and snacks and served correctly. 			
OUTPUTS			
<ul style="list-style-type: none"> • Elaborated the technical form and chosen quality raw materials and food products for meat and poultry dishes and snacks; • Prepared and served according to technologies hot meat and poultry dishes and snacks. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101339	Preparation and serving of fish and sea food hot dishes and snacks	108	4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products (raw materials) for the preparation of fish and sea food hot dishes and snacks.	The learner knows and understands: <ul style="list-style-type: none"> • Structure and main principles of technical forms; • Estimation of raw materials needed according to technical forms. 	The learner is able to: <ul style="list-style-type: none"> • Estimate quantities of raw materials according to technical forms for the preparation of fish and sea food hot dishes and snacks. 	The learner: <ul style="list-style-type: none"> • Elaborates the technical form of fish and sea food hot dishes and snacks.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Estimating of raw materials correctly according to technical forms; • Elaborating the technical form of fish and sea food hot dishes and snacks respecting the quantity of raw materials applying ICT. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare workplace for the preparation of fish and sea food hot dishes and snacks.	The learner knows and understands: <ul style="list-style-type: none"> • Requirements and rules for the workplace. • Hygiene and sanitation; • Technology and usage of appliances, equipment, tools; • Various thermal preparation methods. 	The learner is able to: <ul style="list-style-type: none"> • Apply the requirements for working place; • Work under the hygiene requirements; • Choose and safely use appliances, equipment and tools; • Apply various thermal preparation methods according to technical forms. 	The learner: <ul style="list-style-type: none"> • Prepares workplace according to the requirements and hygiene rules for the preparation of fish and sea food hot dishes and snacks; • Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Respecting the requirements for the working place; • Applying hygiene requirements; • Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Choose quality raw materials for preparation of fish and sea food hot dishes and snacks.	The learner knows and understands: <ul style="list-style-type: none"> • Methods of food quality evaluation; • Peculiarities of food products selection according assortment of fish and sea food hot dishes and snacks. 	The learner is able to: <ul style="list-style-type: none"> • Choose methods of food quality evaluation; • Choose food products according assortment of fish and sea food hot dishes and snacks. 	The learner: <ul style="list-style-type: none"> • Chooses quality food products for the preparation of fish and sea food hot dishes and snacks.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Choosing appropriate food products for fish and sea food hot dishes and snacks preparation; • Respecting principles of healthy diet; • Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4.Pre- prepare food products	The learner knows and understands:	Te learner is able to:	The learner:

and raw materials for the preparation of fish and sea food hot dishes and snacks.	<ul style="list-style-type: none"> • Ways of pre-preparing of food products and raw materials; (cutting, chopping, slicing etc.); • Ways of thermal preparation (frying, cooking etc.); • Technology of equipment/ kitchen utensils; • HACCP. 	<ul style="list-style-type: none"> • Use correct pre-preparation ways for the preparation of food products and raw materials for fish and sea food hot dishes and snacks; • Use right ways of thermal pre-preparation of food products and raw materials; • Use technology of equipment/ kitchen utensils safely and correctly; • Work according HACCP. 	<ul style="list-style-type: none"> • Prepares food products and raw materials for fish and sea food hot dishes and snacks according to the technology.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> • Choosing appropriate equipment and tools for preparation of fish and sea food hot dishes and snacks; • Respecting the food quality, hygiene and safety standards; • Preparing food products and raw materials for fish and sea food hot dishes and snacks according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare fish and sea food hot dishes and snacks.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Assortment and peculiarities of preparation of fish and sea food hot dishes and snacks; • Ways of thermal preparation of fish and sea food hot dishes and snacks; • Technologies (sequence of operations) of fish and sea food hot dishes and snacks ; • HACCP. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Apply ways of thermal preparation of fish and sea food hot dishes and snacks according to the assortment; • Prepare fish and sea food hot dishes and snacks respecting technologies (sequence of operations); • Work respecting HACCP. 	<p>The learner:</p> <ul style="list-style-type: none"> • Prepares fish and sea food hot dishes and snacks according to the technologies.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> • Using technical forms in preparing fish and sea food hot dishes and snacks; • Preparing fish and sea food hot dishes and snacks according to the technologies (correctt sequence of operations); • Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Evaluate the quality of ready made fish and sea food hot dishes and snacks.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Quality evaluation criteria of fish and sea food hot dishes and snacks; • Quality evaluation methods of fish and sea food hot dishes and snacks. 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Evaluate quality of fish and sea food hot dishes and snacks according to right evaluation criteria and methods. 	<p>The learner:</p> <ul style="list-style-type: none"> • Evaluates quality of fish and sea food hot dishes and snacks applying the right evaluation criteria and methods.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> • Using sensory methods evaluating the quality of fish and sea food hot dishes and snacks; • Explaining the criteria of quality evaluation of fish and sea food hot dishes and snacks. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Serve fish and sea food hot dishes and snacks.	<p>The learner knows and understands:</p> <ul style="list-style-type: none"> • Methods of serving fish and sea food hot dishes and snacks; • Selection of serving dishes (crockery); 	<p>The learner is able to:</p> <ul style="list-style-type: none"> • Choose the methods of serving fish and sea food hot dishes and snacks; • Choose serving dishes (crockery); 	<p>The learner:</p> <ul style="list-style-type: none"> • Serves quality fish and sea food hot dishes and snacks; • Pairs sauces with fish and sea food

	<ul style="list-style-type: none"> • Temperature of various fish and sea food hot dishes and snacks; • Decoration fish and sea food hot dishes and snacks; • Pairing of sauces and fish and sea food hot dishes and snacks dishes. 	<ul style="list-style-type: none"> • Serve fish and sea food hot dishes and snacks at the right temperature; • Decorate fish and sea food hot dishes and snacks; • Pair sauces and fish and sea food hot dishes and snacks dishes; • Serve sauces at the right temperature; • Choose methods of serving sauces. 	<p>hot dishes and snacks dishes and serves them correctly.</p>
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> • Serving fish and sea food hot dishes and snacks according to technologies and creatively decorated; • Pairing sauces with various fish and sea food hot dishes and snacks and served correctly. 			
<p>OUTPUTS</p> <ul style="list-style-type: none"> • Elaborated the technical form and chosen quality raw materials and food products; • Prepared and served quality fish and sea food hot dishes and snacks; • Paired sauces with fish and sea food hot dishes and snacks dishes and served them correctly. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101344	Production of pastry dishes and patisserie	270	10
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Mix and kneed dough	The learner knows and understands: <ul style="list-style-type: none"> The ways of dough preparation; Estimation of raw materials needed according to technical forms. 	The learner is able to: <ul style="list-style-type: none"> Estimate quantities of raw materials according to technical forms for the preparation of dough; Mix and kneed dough. 	The learner: <ul style="list-style-type: none"> Mixes and kneed dough respecting food safety and hygiene.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Estimating of raw materials correctly according to technical forms; Respecting the technical sheets. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Produce non yeast and yeast dough products	The learner knows and understands: <ul style="list-style-type: none"> Requirements and rules for the workplace. Hygiene and sanitation; Technology and usage of appliances, equipment, tools; Various thermal preparation methods assortment of non yeast and yeast dough products. 	The learner is able to: <ul style="list-style-type: none"> Apply the requirements for working place; Work under the hygiene requirements; Choose and safely use appliances, equipment and tools; Apply various thermal preparation methods according to technical forms; Produce non yeast and yeast dough products. 	The learner: <ul style="list-style-type: none"> Prepares yeast and non yeast dough products according to the requirements and hygiene rules; Chooses and applies correctly and safely appliances, equipment and tools.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting the requirements for the working place; Applying hygiene requirements; Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Produced patisserie pre-prepared products.	The learner knows and understands: <ul style="list-style-type: none"> Methods of food quality evaluation; Peculiarities of food products selection according assortment of patisserie. 	The learner is able to: <ul style="list-style-type: none"> Choose methods of food quality evaluation; Choose food products according assortment of patisserie; Estimate food products and raw materials for preparation of patisserie. 	The learner: <ul style="list-style-type: none"> Chooses quality food products and produces pre-prepared patisserie products.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Choosing appropriate food products for pre-prepared patisserie products; Respecting the food quality, hygiene and safety standards. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Produce pastry dishes	The learner knows and understands: <ul style="list-style-type: none"> Methods of food quality evaluation; 	The learner is able to: <ul style="list-style-type: none"> Choose methods of food quality evaluation; 	The learner: <ul style="list-style-type: none"> Chooses quality food products and

	<ul style="list-style-type: none"> Peculiarities of food products selection according assortment of pastry dishes. 	<ul style="list-style-type: none"> Choose food products according assortment of pastry dishes; Estimate food products and raw materials for preparation of pastry dishes. 	produces pastry dishes.
PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> Choosing appropriate equipment and tools for preparation of food products and raw materials for pastry dishes; Respecting the food quality, hygiene and safety standards; Preparing food products and raw materials for pastry dishes according to the technology. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
OUTPUTS			
<ul style="list-style-type: none"> Chosen quality food products and right preparation methods for pastry dishes and patisserie; Prepared, decorated and served quality pastry dishes and patisserie according to technologies and respecting hygiene and safety rules. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101340	Preparation, presentation and quality estimation of sweet dishes	270	10
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Produce semi finished products for sweet dishes	The learner knows and understands: <ul style="list-style-type: none"> Assortment and preparation methods of sweet dishes; HACCP. 	The learner is able to: <ul style="list-style-type: none"> Prepare products and raw materials for preparation of sweet products; Choose and safely use appliances, equipment and tools. 	The learner: <ul style="list-style-type: none"> Prepares semi-finished products for sweet dishes by respecting HACCP and quality standards.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Estimating of raw materials correctly according to technical datasheets; Respecting HACCP and work safety. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Produce sweet dishes	The learner knows and understands: <ul style="list-style-type: none"> Assortment of sweet dishes; Sequence of technological processes; Storage conditions and realization terms. 	The learner is able to: <ul style="list-style-type: none"> Choose and estimate quality raw materials and food products; Work under the hygiene requirements; Choose and safely use appliances, equipment and tools. 	The learner: <ul style="list-style-type: none"> Produces sweet dishes by respecting HACCP and safety standards.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting the requirements for the working place; Using datasheet of sweet dishes; Applying hygiene requirements; Applying appliances, equipment and tools correctly and safely. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality of semi-finished products and ready made sweet dishes, decorate and present them on the plate.	The learner knows and understands: <ul style="list-style-type: none"> Methods and indicators of sweet dishes quality evaluation; Storage conditions and realization terms of sweet dishes. 	The learner is able to: <ul style="list-style-type: none"> Mark pre-prepared products of sweet dishes; Decorate sweet dishes and present on the plate. 	The learner: <ul style="list-style-type: none"> Presents on the plate sweet dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting the food quality, hygiene and safety standards. 		
OUTPUTS			
<ul style="list-style-type: none"> Prepared sweet dishes respecting technological datasheet and HACCP; Served quality ready made sweet dishes . 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101342	Preparation and serving salad, cold snacks and cold dishes for banquets	81	3
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products and raw materials for the banquet salads, cold snacks and cold dishes	The learner knows and understands: <ul style="list-style-type: none"> Assortment of food products and raw materials for banquet salads, cold snacks and cold dishes. 	The learner is able to: <ul style="list-style-type: none"> Apply technical datasheets for the preparation of banquet salads, cold snacks and cold dishes. 	The learner: <ul style="list-style-type: none"> Choses quality food products and raw materials for the preparation of banquet salads, cold snacks and cold dishes.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Estimating of raw materials correctly according to technical forms. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare salad, cold snacks and cold dishes for banquets.	The learner knows and understands: <ul style="list-style-type: none"> Assortment of salad, cold snacks and cold dishes for banquets; Hygiene and sanitation. 	The learner is able to: <ul style="list-style-type: none"> Use technology and appliances, equipment, tools; Produce semi finished products for salad, cold snacks and cold dishes; Prepare salad, cold snacks and cold dishes for banquet delivery. 	The learner: <ul style="list-style-type: none"> Produces salad, cold snacks and cold dishes for banquets by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Applying hygiene requirements; Respecting right sequence of technological process. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality and present the banquet dishes	The learner knows and understands: <ul style="list-style-type: none"> Methods of salad, cold snacks and cold dishes quality evaluation; Storage conditions and realization terms of ready made banquet salad, cold snacks and cold dishes. 	The learner is able to: <ul style="list-style-type: none"> Evaluate banquet salad, cold snacks and cold dishes according to quality indicators; Decorate ready made banquet salad, cold snacks and cold dishes. 	The learner: <ul style="list-style-type: none"> Presents and serves ready made banquet salad, cold snacks and cold dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting the food quality, hygiene and safety standards. 		
OUTPUTS			
<ul style="list-style-type: none"> Produced and served banquet salad, cold snacks and cold dishes respecting sequence of technological process. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101342	Preparation and serving soups and hot dishes for banquets	135	5
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products and raw materials for the banquet soups and hot dishes	The learner knows and understands: <ul style="list-style-type: none"> Assortment of food products and raw materials for banquet soups and hot dishes. 	The learner is able to: <ul style="list-style-type: none"> Apply technical datasheets for the preparation of banquet soups and hot dishes. 	The learner: <ul style="list-style-type: none"> Choses quality food products and raw materials for the preparation of banquet soups and hot dishes..
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Estimating of raw materials correctly according to technical forms. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare soups and hot dishes for banquets	The learner knows and understands: <ul style="list-style-type: none"> Assortment of soups and hot dishes for banquets; Hygiene and sanitation. 	The learner is able to: <ul style="list-style-type: none"> Use technology and appliances, equipment, tools; Prepare soups and hot dishes for banquet delivery. 	The learner: <ul style="list-style-type: none"> Produces soups and hot dishes for banquets by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Applying hygiene requirements. Respecting right sequence of technological process. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality and present the banquet soups and hot dishes	The learner knows and understands: <ul style="list-style-type: none"> Methods of food quality evaluation; Storage conditions and realization terms of ready made banquet soups and hot dishes. 	The learner is able to: <ul style="list-style-type: none"> Evaluate banquet soups and hot dishes according to quality indicators; Decorate ready made banquet soups and hot dishes. 	The learner: <ul style="list-style-type: none"> Presents and servs ready made banquet soups and hot dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting the food quality, hygiene and safety standards. 		
OUTPUTS			
<ul style="list-style-type: none"> Produced and served banquet soups and hot dishes respecting sequence of technological process. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
4101342	Preparation and serving sweet dishes for banquets	54	2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Estimate food products and raw materials for the banquet sweet dishes	The learner knows and understands: <ul style="list-style-type: none"> Assortment of food products and raw materials for banquet sweet dishes. 	The learner is able to: <ul style="list-style-type: none"> Apply technical datasheets for the preparation of banquet sweet dishes. 	The learner: <ul style="list-style-type: none"> Chooses quality food products and raw materials for preparation of banquet sweet dishes.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Estimating of raw materials correctly according to technical forms. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2 Prepare sweet dishes for banquets	The learner knows and understands: <ul style="list-style-type: none"> Assortment of sweet dishes for banquets. Hygiene and sanitation. 	The learner is able to: <ul style="list-style-type: none"> Use technology and appliances, equipment, tools. Prepare sweet dishes for banquet delivery. 	The learner: <ul style="list-style-type: none"> Produce sweet dishes for banquets by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Applying hygiene requirements. Respecting right sequence of technological process. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Evaluate the quality and present the banquet sweet dishes	The learner knows and understands: <ul style="list-style-type: none"> Methods of food quality evaluation; Storage conditions and realization terms of ready made banquet sweet dishes. 	The learner is able to: <ul style="list-style-type: none"> Evaluate banquet sweet dishes according to quality indicators; Decorate ready made banquet sweet dishes. 	The learner: <ul style="list-style-type: none"> Presents and serves ready made banquet sweet dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting the food quality, hygiene and safety standards. 		
OUTPUTS			
<ul style="list-style-type: none"> Produced and served banquet sweet dishes respecting sequence of technological process. 			

UNIT OF LEARNING OUTCOME			
CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
310133	Work with documents	108	4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Fill in hygiene journals.	The learner knows and understands: <ul style="list-style-type: none"> HACCP 	The learner is able to: <ul style="list-style-type: none"> Apply HACCP 	The learner: <ul style="list-style-type: none"> Fills in hygiene journals by respecting HACCP
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Respecting HACCP 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Label food product and raw material packages and mark production time	The learner knows and understands: <ul style="list-style-type: none"> Conditions of food products and raw material storage and realization terms. 	The learner is able to: <ul style="list-style-type: none"> Calculate the energy value of the dishes; Label the food products and dishes. 	The learner: <ul style="list-style-type: none"> Labels semi-prepared food products and ready made dishes by respecting HACCP.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Applying hygiene requirements; Respecting requirements for labeling of food products, semi-finished products and dishes. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Monitor the amount of food and raw materials	The learner knows and understands: <ul style="list-style-type: none"> Realization terms; The procedures for accepting, issuing and accounting of food and raw materials. 	The learner is able to: <ul style="list-style-type: none"> Calculate the need of food products for the production of dishes. 	The learner: <ul style="list-style-type: none"> Manages food and raw material accounting by respecting HACCP, requirements for realization terms.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> Applying hygiene requirements; Respecting requirements for realization. 		
OUTPUTS			
<ul style="list-style-type: none"> Accounted food products and raw materials respecting labeling procedures and realization terms. 			

TECHNICAL SHEET

This training referential is based on learning outcomes and adapted from the original qualification training referential for Cookery, EQF level 4, for IVET Courses, available through the Lithuanian National Qualifications Catalogue.

This training referential only contains the technical component of the Course.

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