

COOKERY TECHNICIAN [EQF LEVEL 3]

Output no. 2: Implementation of the Pilot Project
SPAIN

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	GASTRONOMIC OFFERS	99	6
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Classifying catering companies analysing their typology and characteristics	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Features of the different types of establishments ▪ Different restaurant formulas ▪ Different trends in the restaurant industry ▪ Different departments, functions and posts ▪ Interdepartmental relationships ▪ Documents associated with the different departments and positions 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Identify different types of establishments ▪ Describe different restaurant formulas ▪ Identify different trends in the restaurant industry ▪ Characterise different departments, functions and posts ▪ Establish interdepartmental relationships ▪ Identify the documents associated with the different departments and positions 	<p>The learner classifies catering companies analysing their typology and characteristics by:</p> <ul style="list-style-type: none"> • Defining and designing a specific establishment • Comparing from a critical point of view the different restaurant formulas • Comparing from a critical point of view the different trends in the restaurant industry • Reflecting on the role of the different departments, functions and posts • Communicating at an interdepartmental level • Analysing and applying the documents associated with the different departments and positions.
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Identifies different types of establishments ▪ Describes different restaurant formulas ▪ Acknowledges current trends in the restaurant industry ▪ Characterises different departments, functions and posts ▪ Acknowledges interdepartmental relationships ▪ Identifies documents associated with the different departments and positions. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Interpreting basic dietetic and nutritional properties of food, relating them with the possibilities included in the offer	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Different food groups ▪ Macronutrients ▪ Nutritional needs of the human body ▪ Standard diets ▪ Benefits of the Mediterranean diet ▪ Specific dietary requirements of different diets 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Classify food according to their corresponding group ▪ Identify the nutritional needs of a person according to different aspects (sex, age, health condition) ▪ Aware of the different types of diets according to the nutritional needs and objectives of a person ▪ Mention the macronutrients of a variety of foods 	<p>The learner interprets basic dietetic and nutritional properties of food, relating them with the possibilities included in the offer by:</p> <ul style="list-style-type: none"> • Elaborating menus according to specific dietary requirements • Giving recommendations of different kinds of food and dishes according to the dietary requirements of the person
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Characterises food groups ▪ Identifies macronutrients and other nutrients ▪ Acknowledges the nutritional needs of the human body ▪ Describes standard diets ▪ Acknowledges the health benefits of the Mediterranean diet ▪ Characterises diets for specific dietary requirements. 		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Determining gastronomic offers characterising their specifications	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Different restaurant formulas ▪ Offer categories ▪ Different kinds of clients ▪ Human and material resources ▪ Criteria for a nutritional balance ▪ Criteria for the location of a restaurant ▪ Culinary and patisserie/confectionery products 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Link the offer with the corresponding restaurant formula ▪ Characterise the main offer categories ▪ Differentiate among different types of clients ▪ Consider the seasonality and location criteria of the establishment of a restaurant 	<p>The learner determines gastronomic offers characterising their specifications by:</p> <ul style="list-style-type: none"> • Assessing the available human and material resources • Applying nutritional balance criteria to determine the gastronomic offer • Checking and valuing the balance of the gastronomic offer • Defining the offer variation and rotation needs • Selecting the culinary and patisserie/confectionery products to suite the type of the gastronomic offer
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Links offers with different restaurant formulas ▪ Characterises the main offer categories ▪ Takes into account customer characteristics and needs ▪ Assesses available human and material resources ▪ Applies nutritional balance criteria ▪ Considers seasonality and location of the establishment ▪ Checks and values the internal balance of the offer ▪ Defines offer variation and rotation needs ▪ Selects culinary and patisserie/confectionery products in terms of their suitability for the type of offer. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Calculating the global costs of the offer analysing their different variables	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Documents related to cost calculation ▪ Variables that influence offer costs ▪ Different pricing methods ▪ Different office tools 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Interpret documents on yields and cost breakdowns of ingredients and assessment of culinary preparations ▪ Identify fixed and variable costs ▪ Complete specific documentation 	<p>The learner calculates the global costs of the offer analysing their different variables by:</p> <ul style="list-style-type: none"> • Carrying out food offer pricing operations. • Using office tools in an independent way
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Identifies the documents related to cost calculations ▪ Identifies offer cost variables ▪ Interprets documents on yields and cost breakdowns of ingredients and assessment of culinary preparations ▪ Appraises and determines costs of cooked and patisserie/confectionery preparations ▪ Completes specific documentation ▪ Acknowledges pricing methods ▪ Identifies fixed and variable costs ▪ Carries out food offer pricing operations ▪ Uses available office tools properly. 		
OUTPUTS			
<ul style="list-style-type: none"> ▪ Gastronomic offer designed following nutritional and cost/efficiency criteria ▪ Documentation of the restaurant activity correctly done 			

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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	RAW MATERIAL	99	6
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE

1. Pre-processing raw food when cooking, selecting and applying techniques of handling, cleaning, cutting and/or dishing out according to its application or use

- The Learner knows and understands:
- Different techniques for pre-process of raw food and the different equipment, utensils and tools
 - Calculate yields for each foodstuff
 - Basic cuts
 - Specific cuts
 - Intermediate preservation procedures
 - Safety and environmental protection regulations

- The Learner is able to:
- Clean raw ingredients and carry out preliminary preparations
 - Follow the procedure for weighing, preparing and cleaning using the right equipment, utensils and tools
 - Carry out techniques to obtain specific cuts
 - Perform intermediate preservation procedures taking into account the requirements of the various ingredients and subsequent use

- The learner pre-processes raw food when cooking, selecting and applying techniques of handling, cleaning, cutting and/or dishing out according to its application or use by:
- Applying the right technique to each ingredient, choosing the necessary equipment, utensils and tools
 - Applying the right cut to various types of ingredients following the established procedure
 - Linking and identifying possible applications of specific cuts for various types of ingredients
 - Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Identifies raw ingredient cleaning and preliminary preparation requirements
- Links techniques to the specifics of ingredients, possible subsequent applications and necessary equipment, utensils and tools
- Carries out weighing, preparation and cleaning tasks prior to cutting using equipment, utensils and tools properly and according to established procedure
- Calculates yields for each foodstuff
- Identifies basic cuts were characterised and their application with various types of ingredients
- Carries out basic cut techniques according to established procedure
- Characterises specific cuts, linking and identifying possible applications for various types of ingredients
- Carries out techniques to obtain specific cuts according to established procedure
- Develops intermediate preservation procedures taking into account the requirements of the various ingredients and subsequent use
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Regenerating raw food selecting and applying techniques according to the characteristics of the product to be regenerated

- The Learner knows and understands:
- Ingredient regeneration techniques
 - Equipment and techniques for regeneration
 - Safety and environmental protection regulations

- The Learner is able to:
- Identify ingredients in the kitchen with potential regeneration requirements
 - Characterise ingredient regeneration techniques

- The learner regenerates raw food selecting and applying techniques according to the characteristics of the product to be regenerated by:
- Selecting and applying suitable equipment and regeneration techniques
 - Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Identifies ingredients in the kitchen with potential regeneration requirements
- Characterises ingredient regeneration techniques in the kitchen
- Identifies and selects suitable equipment and techniques to apply regeneration techniques
- Carries out regeneration techniques according to established procedure
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Raw materials correctly preserved and pre-processed
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	SUPPLIES/STOCKS	148	9
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Collecting raw food analysing the documents associated with production, such as technical files or work orders, among others	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Types of documents related to stocking ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Interpret information ▪ Complete request forms ▪ Allocate ingredients to work stations 	The learner collects raw food analysing the documents associated with production, such as technical files or work orders, among others, by: <ul style="list-style-type: none"> ▪ Selecting products taking into account usage priority ▪ Matching quantity and quality between ordered goods and goods received
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Acknowledges the types of documents related to stocking ▪ Interprets the information ▪ Completes the request form ▪ Selects products taking into account usage priority ▪ Checks matching quantity and quality between ordered goods and goods received ▪ Moves ingredients to work stations ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Dealing with raw food distinguishing their organoleptic characteristics and applications	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Documents related to receiving orders ▪ Raw ingredients and their characteristics ▪ Ingredient preservation methods ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Interpret product labelling ▪ Maintain the warehouse clean and tidy ▪ Place ingredients according to usage priority 	The learner deals with raw food distinguishing their organoleptic characteristics and applications by: <ul style="list-style-type: none"> • Matching quantity and quality between ordered goods and received ones • Performing operations taking into account health, occupational safety and environmental protection regulations. • Storing ingredients in an appropriate place for preservation
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Acknowledges the documents related to receiving orders ▪ Acknowledges raw ingredients and their characteristics ▪ Interprets product labelling ▪ Checks matching quantity and quality between ordered goods and goods received ▪ Determines ingredient preservation methods ▪ Stores ingredients in an appropriate place for preservation ▪ Places ingredients according to usage priority ▪ Maintains the warehouse clean and tidy ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Preserving raw food, semi-processed and processed products, justifying and applying the chosen method	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Different packaging and preserving methods and the associated equipment ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Characterise various packaging and preserving methods, as well as the equipment associated with each method ▪ Follow the procedure for packing and preserving 	The learner preserves raw food, semi-processed and processed products, justifying and applying the chosen method by: <ul style="list-style-type: none"> ▪ Linking the ingredient packaging and preserving needs in the kitchen with the right method and equipment ▪ Determining suitable preservation locations for foodstuffs until they are used/consumed or sent to final destination. ▪ Applying safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		
OUTPUTS			
<ul style="list-style-type: none"> ▪ Stocking of raw food carried out correctly ▪ Stocking operations carried out following safety and environmental protection regulations 			

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	KITCHEN ORGANIZATION	50	3,1

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Preparing machinery, kitchen utensils, equipment and tools recognising the way they work and applications, as well as their location	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Different machines, pots and pans, utensils and tools related to culinary production ▪ Basic operation and maintenance tasks ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Carry out operation and maintenance tasks of machines, pots, pans, utensils and tools 	The learner prepares machinery, kitchen utensils, equipment and tools recognising the way they work and applications, as well as their location by: <ul style="list-style-type: none"> ▪ Applying machines, pots, pans, utensils and tools ▪ Following the procedure for machine start up operations ▪ Applying safety and environmental protection regulations
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> ▪ Characterises machines, pots and pans, utensils and tools related to culinary production ▪ Acknowledges applications of machines, pots and pans, utensils and tools ▪ Carries out machine start up operations according to established procedure ▪ Carries out operation and maintenance tasks of machines, pots and pans, utensils and tools ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

OUTPUTS

- Machines, pots and pans, utensils and tools used correctly and according to each preparation
- Equipment well maintained
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	SAUCES AND BASIC PREPARATIONS	200	12,2

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Applying cooking techniques identifying their characteristics and applications	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Relevant professional terminology ▪ Various cooking techniques ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Interpret relevant professional terminology ▪ Describe and classify various cooking techniques ▪ Identify distinctive stages and operating procedures for each technique ▪ Carry out various cooking techniques according to established procedure 	The learner applies cooking techniques identifying their characteristics and applications by: <ul style="list-style-type: none"> ▪ Using relevant professional terminology ▪ Linking cooking techniques to potential applications to different styles ▪ Determining needs prior to carrying out different cooking techniques ▪ Applying safety and environmental protection regulations in his/her operations ▪ Selecting possible alternatives depending on the results obtained
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Interprets relevant professional terminology ▪ Describes and classifies various cooking techniques ▪ Identifies cooking techniques and links them to potential application to different styles ▪ Links and determines needs prior to carrying out different cooking techniques ▪ Identifies distinctive stages and operating procedures for each technique ▪ Carries out various cooking techniques according to established procedure ▪ Identifies possible alternatives depending on the results obtained ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Designing basic preparations with many applications recognising and applying different procedures	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Various basic preparations for multiple applications, as well as their possible applications ▪ Intermediate preservation procedures ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Verify the availability of all the elements necessary for carrying out procedures to make stocks, sauces and other basic preparations with ▪ Follow the procedures for obtaining basic preparations with multiple applications 	The learner designs basic preparations with many applications recognising and applying different procedures. By: <ul style="list-style-type: none"> ▪ Carrying out possible corrective measures depending on the results obtained ▪ Developing intermediate preservation procedures taking into account the needs of the various preparations and subsequent use ▪ Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Describes and classifies the various basic preparations for multiple applications, as well as their possible applications ▪ Verifies the availability of all the elements necessary for carrying out procedures to make stocks, sauces and other basic preparations with multiple applications ▪ Carries out procedures for obtaining basic preparations with multiple applications according to established procedure ▪ Determines possible corrective measures depending on the results obtained ▪ Develops intermediate preservation procedures taking into account the needs of the various preparations and subsequent use ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Preparing basic culinary preparations identifying and applying different procedures	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Yield datasheets of various ingredients ▪ Different techniques according to the foodstuff to be processed ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Follow the procedure to obtain basic culinary preparations 	The learner basic crepares culinary preparations identifying and applying different procedures by: <ul style="list-style-type: none"> ▪ Carrying out foodstuff cost breakdown and assessment of culinary preparations based on the yield datasheets of the ingredients employed. ▪ Organizing and sequencing tasks for the various stages required to make preparations in a timely and proper fashion. ▪ Keeping the work station clean and tidy throughout the process ▪ Selecting the right technique according to the foodstuff to be processed ▪ Applying s corrective measures depending on the results obtained ▪ Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Interprets the necessary information correctly ▪ Carries out foodstuff cost breakdown and assessment of culinary preparations correctly based on the yield datasheets of the ingredients employed ▪ Performs organizing and sequencing tasks for the various stages required to make preparations in a timely and proper fashion ▪ Verifies the availability of all the elements required prior to carrying out tasks ▪ Carries out tasks to obtain basic culinary preparations according to established procedure ▪ Keeps the work station clean and tidy throughout the process ▪ Justifies the use of techniques in accordance with the foodstuff to be processed ▪ Determines possible corrective measures depending on the results obtained ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

OUTPUTS
<ul style="list-style-type: none"> ▪ Sauces and basic preparations correctly prepared. ▪ Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	GARNISHMENT AND COOKING SERVICE	130	7,9

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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1. Preparing garnishes and decorative elements relating them with the type of preparation and presentation

The Learner knows and understands:

- Various garnishes and decorations, and their possible applications
- Safety and environmental protection regulations

The Learner is able to:

- Prepare various garnishes and decorations according to the established procedure
- Verify the availability of all the elements required prior to carrying out tasks

The learner prepares garnishes and decorative elements relating them with the type of preparation and presentation by:

- Adapting garnishes and decorations to the preparation they accompany
- Applying corrective measures depending on the results obtained
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Describes and classifies the various garnishes and decorations, and their possible applications
- Determines garnishes and decorations adapting them to the preparation they accompany
- Verifies the availability of all the elements required prior to carrying out tasks
- Prepares garnishes and decorations according to established procedure
- Determines possible corrective measures depending on the results obtained
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Finishing and presenting dishes, assessing the importance of the culinary product on the final result

The Learner knows and understands:

- Components of different preparations
- Packaging and preservation techniques for semi-processed or finished products
- Safety and environmental protection regulations

The Learner is able to:

- Verify the availability of all the components of the preparation
- Follow the procedure for the necessary packaging and preservation techniques for semi-processed or finished products

The learner finishes and presents dishes, assessing the importance of the culinary product on the final result by:

- Arranging the various components of the preparation following aesthetic criteria
- Applying corrective measures depending on the results obtained
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Verifies the availability of all the components of the preparation
- Arranges the various components of the preparation following aesthetic criteria
- Identifies, justifies and applies necessary packaging and preservation techniques for semi-processed or finished products according to established procedure
- Determines possible corrective measures depending on the results obtained
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Developing cooking service, assessing its implications in customer satisfaction	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Different types of service ▪ Elements required to carry out the service ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Identify the characteristics of different types of service ▪ Verify the availability of all the elements required to carry out the service ▪ Interpret the documentation regarding service requirements ▪ Follow the established procedure to carry out compulsory preparations during the service 	The learner develops cooking service, assessing its implications in customer satisfaction by: <ul style="list-style-type: none"> ▪ Keeping the different products under optimum serving conditions ▪ Arranging the various components of the preparation following aesthetic criteria ▪ Applying safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> ▪ Identifies the different types of service and their characteristics ▪ Keeps the different products under optimum serving conditions ▪ Verifies the availability of all the elements required to carry out the service ▪ Interprets the documentation regarding service requirements ▪ Carries out compulsory preparations according to established procedure during the service ▪ Arranges the various components of the preparation following aesthetic criteria ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 			
OUTPUTS			
<ul style="list-style-type: none"> ▪ Garnishes and decorations of dishes correctly prepared. ▪ Operations performed according to safety and environmental rules. 			

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	BASIC PROCESSES OF PATISSERIE AND CONFECTIONERY	165	10,1
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Preparing the equipment for the preparation of patisserie and confectionery, recognising mechanisms and they way they work	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Utensils, tools and equipment for various type of preparations ▪ Specific ingredients for use in bakery and confectionery, their characteristics and their most common applications ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Interpret the information contained in the documents related to production ▪ Follow the established procedure to carry out machine start up operations ▪ Verify the availability of all the elements required to carry out a task ▪ Identify the ingredient regeneration needs 	The learner prepares the equipment for the preparation of patisserie and confectionery, recognising mechanisms and they way they work by: <ul style="list-style-type: none"> ▪ Selecting the right ingredients to take to the work station and prepares the work station according to the needs ▪ Applying safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Interprets the information contained in the documents related to production ▪ Identifies necessary utensils, tools and equipment for the type of preparation to be made ▪ Carries out machine start up operations according to established procedure ▪ Acknowledges specific ingredients for use in bakery and confectionery, their characteristics and their most common applications ▪ Requests and takes ingredients to the work station and prepares work station according to established procedure ▪ Verifies the availability of all the elements required prior to carrying out tasks ▪ Identifies ingredient regeneration needs ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Obtaining dough and mixtures by means of many applications, justifying the use of their ingredients	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Various types of doughs and batters ▪ Different methods, techniques and processes for obtaining doughs and batters ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Classify and characterise the various types of doughs and batters in terms of their specificities and applications ▪ Organise and sequence tasks for the different stages in the process of making basic doughs and batters according to set formulas ▪ Verify the availability of all the elements necessary for carrying out various procedures ▪ Identify dough susceptible to preserving through cold processing until used or regenerated ▪ Ladle dough into the mould with the shape and size required in accordance with the product sought 	The learner obtains dough and mixtures by means of many applications, justifying the use of their ingredients by: <ul style="list-style-type: none"> ▪ Making different types of dough ▪ Assessing physical and sensorial characteristics of doughs and batters obtained and applies possible corrective actions ▪ Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Classifies and characterises the various types of doughs and batters in terms of their specificities and applications Characterises the different methods, techniques and processes for obtaining doughs and batters Identifies organisation and sequencing tasks for the different stages in the process of making basic doughs and batters according to set formulas Verifies the availability of all the elements necessary for carrying out various procedures Carries out the processes of making different types of dough according to established procedure Identifies dough susceptible to preserving through cold processing until used or regenerated Assesses physical and sensorial characteristics of doughs and batters obtained and identifies possible corrective actions Ladles dough into the mould with the shape and size required in accordance with the product sought Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Obtaining syrups, toppings, fillings and other preparations, describing and applying preparation techniques	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> Various types of fillings, creams, coatings, icings, etc Different methods, techniques and processes for obtaining creams, fillings, coatings, coverages, etc Preservation requirements Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> Classify and characterise the various types of fillings, creams, coatings, icings, etc., in terms of their specificities and applications Interpret the formulation of each product Identify the function of each ingredient Follow the sequence in which ingredients are added for the different products to be prepared Monitor the temperature, fluidity and cooking process of each preparation 	<p>The learner obtains syrups, toppings, fillings and other preparations, describing and applying preparation techniques by:</p> <ul style="list-style-type: none"> Adjusting the formulation for the different products Comparing the characteristics of obtained products to preparation specifications Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Classifies and characterises the various types of fillings, creams, coatings, icings, etc. in terms of their specificities and applications. Characterises the different methods, techniques and processes for obtaining creams, fillings, coatings, coverages, etc. Interprets the formulation of each product. Identifies the function of each ingredient was identified. The formulation was adjusted for the different products and the sequence in which ingredients are added was followed, for the different products to be prepared. Temperature, fluidity, cooking process of each preparation was monitored. The characteristics of obtained products were compared to preparation specifications. Preservation requirements up to the time of use or regeneration were deduced. Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Decorating preparations relating the different making processes and assessing	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> Main decorative elements in patisserie and confectionery and alternative uses Process of using or regenerating products that so require it Preservation requirements up to the time of use or regeneration Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> Verify the availability of all the elements necessary for finishing the patisserie/confectionery product Follow the procedure to carry out various finishing techniques in accordance with the characteristics of the final product 	<p>The learner decorates preparations relating the different making processes and assessing presentation criteria according to the characteristics of the final product by:</p> <ul style="list-style-type: none"> Arranging the various components of the decoration following aesthetic or predefined criteria Assessing final results and identifying possible corrective actions Applying safety and environmental protection regulations

**presentation criteria
according to the
characteristics of the final
product**

PERFORMANCE CRITERIA

- Describes main decorative elements in patisserie and confectionery and alternative uses
- Identifies the process of using or regenerating products that so require it
- Checks the availability of all the elements necessary for finishing the patisserie/confectionery product
- Carries out various finishing techniques in accordance with the characteristics of the final product, according to established procedure
- Arranges the various components of the decoration following aesthetic or predefined criteria
- Deduces preservation requirements up to the time of use or regeneration
- Assesses inal results were assessed and identifies possible corrective actions
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Patisserie and confectionary products correctly prepared
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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MEAT, POULTRY

80

4,9

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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1. Organising production and service processes when cooking meat and poultry, analysing oral or written information

The Learner knows and understands:

- Various production and kitchen service areas
- Ingredient requirements as well as equipment, utensils, tools, etc
- Safety and environmental protection regulations

The Learner is able to:

- Determine and sequence the various production and kitchen service stages
- Determine intermediate preservation procedures taking into account the needs of the various preparations and subsequent use

The learner organises production and service processes when cooking meat and poultry, analysing oral or written information by:

- Taking into account the possible needs to coordinate with the rest of the kitchen team
- Carrying out work taking into account tidiness and cleanliness
- Carrying out work with a rational use of energy and material resources
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Characterises the various production and kitchen service areas
- Determines and sequences the various production and kitchen service stages
- Deduces ingredient requirements as well as equipment, utensils, tools, etc
- Takes into account possible needs to coordinate with the rest of the kitchen team
- Acknowledges the importance of tidiness and cleanliness for work to progress smoothly
- Determines intermediate preservation procedures taking into account the needs of the various preparations and subsequent use
- Determines processes were looking for a rational use of energy and material resources
- Assesses health, occupational safety and environmental protection regulations from an organisational viewpoint.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Preparing established meat and poultry products, selecting and applying traditional and advanced techniques

The Learner knows and understands:

- Different advanced culinary techniques applicable to meat and poultry
- Different culinary techniques to apply to meat and poultry
- Safety and environmental protection regulations

The Learner is able to:

- Verify the availability of all the elements required prior to carrying out tasks
- Carry out culinary techniques applicable to meat and poultry according to the established procedure
- Develop intermediate preservation procedures taking into account the various preparations and subsequent use

The learner prepares established meat and poultry products, selecting and applying traditional and advanced techniques by:

- Valuing the importance of the different techniques in different production areas
- Linking the techniques with possible applications with different raw ingredients
- Applying corrective measures depending on the results obtained
- Assessing final product characteristics
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Identifies the different advanced culinary techniques Values the importance of these techniques in different production areas Links the techniques with possible applications with different raw ingredients Verifies the availability of all the elements required prior to carrying out tasks Carries out culinary techniques according to established procedure Determines possible corrective measures depending on the results obtained Assesses and verifies final product characteristics Develops intermediate preservation procedures taking into account the needs of the various preparations and subsequent use Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Preparing meat and poultry products with various raw materials assessing their different alternatives	The Learner knows and understands: <ul style="list-style-type: none"> Techniques for raw ingredients depending on the final result wanted Preservation procedures applicable to meat and poultry Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> Organise and sequence tasks for the various stages required to make products in a timely and proper fashion Verify the availability of all the elements required prior to carrying out tasks Follow the procedure to obtain culinary products Compile a recipe book with all the preparations made during the course 	The learner prepares meat and poultry products with various raw materials assessing their different alternatives by: <ul style="list-style-type: none"> Proposing different culinary products based on a set of given raw ingredients Assessing the possibility of leveraging resources Designing preparations combining elements in a reasonable manner Assessing the characteristics of the final product Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Proposes different culinary products based on a set of given raw ingredients Assess the possibility of leveraging resources Designs preparations combining elements in a reasonable manner Deduces and links appropriate techniques for raw ingredients and proposed final results Carries out organisation and sequencing tasks for the various stages required to make products in a timely and proper fashion Verifies availability of all the elements required prior to carrying out tasks Carries ou tasks to obtain culinary products according to established procedure Verifies and assesses final product characteristics Compiles a recipe book with all the preparations made during the course/cycle Carries out intermediate and final preservation procedures taking into account the requirements of the obtained products and their subsequent use Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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4. Preparing meat/poultry dishes for people with specific food needs analysing the characteristics of each situation

The Learner knows and understands:

- Various types of specific dietary requirements
- Possible replacement products
- Safety and environmental protection regulations

The Learner is able to:

- Identify foodstuffs excluded in each specific dietary requirement
- Prepare meat and poultry dishes according to established procedures and avoiding cross-contamination with excluded foodstuffs

The learner prepares meat/poultry dishes for people with specific food needs analysing the characteristics of each situation by:

- Assessing the possible consequences of inadequate handling/preparation
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Acknowledges the various types of specific dietary requirements
- Identifies foodstuffs excluded in each specific dietary requirement
- Acknowledges possible replacement products
- Prepares dishes according to established procedure and avoiding cross-contamination with excluded foodstuffs
- Assesses the possible consequences of inadequate handling/preparation
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Meat and poultry dishes correctly prepared.
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	FISH AND SEAFOOD DISHES	88	5,4

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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1. Organising production and service processes when cooking fish and seafood, analysing oral or written information

The Learner knows and understands:

- Various production and kitchen service area
- Ingredient requirements as well as equipment, utensils, tools, etc
- Safety and environmental protection regulations

The Learner is able to:

- Determine and sequence the various production and kitchen service stages
- Determine intermediate preservation procedures taking into account the needs of the various preparations and subsequent use

The learner organises production and service processes when cooking fish and seafood, analysing oral or written information by:

- Taking into account the possible needs to coordinate with the rest of the kitchen team
- Carrying out work taking into account tidiness and cleanliness
- Carrying out work with a rational use of energy and material resources
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Characterises the various production and kitchen service areas
- Determines and sequences the various production and kitchen service stages
- Deduces ingredient requirements as well as equipment, utensils, tools, etc
- Takes into account possible needs to coordinate with the rest of the kitchen team
- Acknowledges the importance of tidiness and cleanliness for work to progress smoothly
- Determines intermediate preservation procedures taking into account the needs of the various preparations and subsequent use
- Determines processes were looking for a rational use of energy and material resources
- Assesses health, occupational safety and environmental protection regulations from an organisational viewpoint

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Preparing established fish and seafood products, selecting and applying traditional and advanced techniques

The Learner knows and understands:

- Different advanced culinary techniques applicable to fish and seafood
- Different culinary techniques applicable to fish and seafood
- Different culinary techniques applicable to fish and seafood

The Learner is able to:

- Verify the availability of all the elements required prior to carrying out tasks
- Carry out culinary techniques applicable to fish and seafood according to the established procedure
- Develop intermediate preservation procedures taking into account the various preparations and subsequent use

The learner prepares established fish and seafood products, selecting and applying traditional and advanced techniques by:

- Valuing the importance of the different techniques in different production areas
- Linking the techniques with possible applications with different raw ingredients
- Applying corrective measures depending on the results obtained
- Assessing final product characteristics
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Identifies the different advanced culinary techniques
- Values the importance of these techniques in different production areas
- Links the techniques with possible applications with different raw ingredients
- Verifies the availability of all the elements required prior to carrying out tasks
- Carries out culinary techniques according to established procedure
- Determines possible corrective measures depending on the results obtained
- Assesses and verifies final product characteristics
- Develops intermediate preservation procedures taking into account the needs of the various preparations and subsequent use
- Performs all operations taking into account health, occupational safety and environmental protection regulations

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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3. Preparing fish and seafood products with various raw materials assessing their different alternatives

The Learner knows and understands:

- Techniques for raw ingredients depending on the final result wanted
- Preservation procedures applicable to fish and seafood
- Safety and environmental protection regulations

The Learner is able to:

- Organise and sequence tasks for the various stages required to make products in a timely and proper fashion
- Follow the procedure to obtain fish and seafood products
- Compile a recipe book with all the preparations made during the course

The learner prepares fish and seafood products with various raw materials assessing their different alternatives. By:

- Proposing different culinary products based on a set of given raw ingredients
- Assessing the possibility of leveraging resources
- Designing preparations combining elements in a reasonable manner
- Assessing the characteristics of the final product
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
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- Proposes different culinary products based on a set of given raw ingredients
- Assess the possibility of leveraging resources
- Designs preparations combining elements in a reasonable manner
- Deduces and links appropriate techniques for raw ingredients and proposed final results
- Carries out organisation and sequencing tasks for the various stages required to make products in a timely and proper fashion
- Verifies availability of all the elements required prior to carrying out tasks
- Carries ou tasks to obtain culinary products according to established procedure
- Verifies and assesses final product characteristics
- Compiles a recipe book with all the preparations made during the course/cycle
- Carries out intermediate and final preservation procedures taking into account the requirements of the obtained products and their subsequent use
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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4. Preparing fish and seafood dishes for people with specific food needs analysing the characteristics of each situation

The Learner knows and understands:

- Various types of specific dietary requirements
- Possible replacement products
- Safety and environmental protection regulations

The Learner is able to:

- Identify foodstuffs excluded in each specific dietary requirement
- Prepare dishes according to established procedures and avoiding cross-contamination with excluded foodstuffs

The learner prepares fish and seafood dishes for people with specific food needs analysing the characteristics of each situation by:

- Assessing the possible consequences of inadequate handling/preparation
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Acknowledges the various types of specific dietary requirements
- Identifies foodstuffs excluded in each specific dietary requirement
- Acknowledges possible replacement products
- Prepares dishes according to established procedure and avoiding cross-contamination with excluded foodstuffs
- Assesses the possible consequences of inadequate handling/preparation
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Fish and seafood dishes already prepared
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME		HOURS	CREDITS
	SOUPS		26	1,6
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
1. Organising production and service processes when cooking soups, analysing oral or written information	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Various production and kitchen service areas ▪ Ingredient requirements as well as equipment, utensils, tools, etc ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Determine and sequence the various production and kitchen service stages ▪ Determine intermediate preservation procedures taking into account the needs of the various preparations and subsequent use 	<p>The learner organises production and service processes when cooking soups, analysing oral or written information by:</p> <ul style="list-style-type: none"> ▪ Accounting the possible needs to coordinate with the rest of the kitchen team ▪ Carrying out work taking into account tidiness and cleanliness ▪ Carrying out work with a rational use of energy and material resources 	
	PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> ▪ Characterises the various production and kitchen service areas ▪ Determines and sequences the various production and kitchen service stages ▪ Deduces ingredient requirements as well as equipment, utensils, tools, etc ▪ Takes into account possible needs to coordinate with the rest of the kitchen team ▪ Acknowledges the importance of tidiness and cleanliness for work to progress smoothly ▪ Determines intermediate preservation procedures taking into account the needs of the various preparations and subsequent use ▪ Determines processes were looking for a rational use of energy and material resources ▪ Assesses health, occupational safety and environmental protection regulations from an organisational viewpoint. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
2. Preparing established soups, selecting and applying traditional and advanced techniques	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Different advanced culinary techniques applicable to soups ▪ Different culinary techniques applicable to soups ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Verify the availability of all the elements required prior to carrying out tasks ▪ Carry out culinary techniques applicable to soups according to the established procedure ▪ Develop intermediate preservation procedures taking into account the various preparations and subsequent use 	<p>The learner prepares established soups, selecting and applying traditional and advanced techniques by:</p> <ul style="list-style-type: none"> ▪ Valuing the importance of the different techniques in different production areas ▪ Linking the techniques with possible applications with different raw ingredients ▪ Applying corrective measures depending on the results obtained ▪ Assessing final product characteristics ▪ Applying safety and environmental protection regulations in his/her operations 	
	PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> ▪ Identifies the different advanced culinary techniques ▪ Values the importance of these techniques in different production areas ▪ Links the techniques with possible applications with different raw ingredients ▪ Verifies the availability of all the elements required prior to carrying out tasks 			

- Carries out culinary techniques according to established procedure
- Determines possible corrective measures depending on the results obtained
- Assesses and verifies final product characteristics
- Develops intermediate preservation procedures taking into account the needs of the various preparations and subsequent use
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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3. Preparing soups with various raw materials assessing their different alternatives

The Learner knows and understands:

- Techniques for raw ingredients depending on the final result wanted
- Preservation procedures applicable to soups
- Safety and environmental protection regulations

The Learner is able to:

- Organise and sequence tasks for the various stages required to make products in a timely and proper fashion
- Verify the availability of all the elements required prior to carrying out tasks
- Follow the procedure to obtain soups
- Compile a recipe book with all the preparations made during the course

The learner prepares soups with various raw materials assessing their different alternatives by:

- Proposing different culinary products based on a set of given raw ingredients
- Assessing the possibility of leveraging resources
- Designing preparations combining elements in a reasonable manner
- Assessing the characteristics of the final product
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
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- Proposes different culinary products based on a set of given raw ingredients
- Assess the possibility of leveraging resources
- Designs preparations combining elements in a reasonable manner
- Deduces and links appropriate techniques for raw ingredients and proposed final results
- Carries out organisation and sequencing tasks for the various stages required to make products in a timely and proper fashion
- Verifies availability of all the elements required prior to carrying out tasks
- Carries ou tasks to obtain culinary products according to established procedure
- Verifies and assesses final product characteristics
- Compiles a recipe book with all the preparations made during the course/cycle
- Carries out intermediate and final preservation procedures taking into account the requirements of the obtained products and their subsequent use
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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4. Preparing soups for people with specific food needs analysing the characteristics of each situation

The Learner knows and understands:

- Various types of specific dietary requirements
- Possible replacement products
- Safety and environmental protection regulations

The Learner is able to:

- Identify foodstuffs excluded in each specific dietary requirement
- Prepare dishes according to established procedures and avoiding cross-contamination with excluded foodstuffs

The learner prepares soups for people with specific food needs analysing the characteristics of each situation by:

- Assessing the possible consequences of inadequate handling/preparation
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
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- Acknowledges the various types of specific dietary requirements
- Identifies foodstuffs excluded in each specific dietary requirement
- Acknowledges possible replacement products
- Prepares dishes according to established procedure and avoiding cross-contamination with excluded foodstuffs
- Assesses the possible consequences of inadequate handling/preparation
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Soups are correctly prepared.
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	STARTERS	60	3,7
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Organising production and service processes when cooking starters, analysing oral or written information	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Various production and kitchen service areas ▪ Ingredient requirements as well as equipment, utensils, tools, etc ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Determine and sequence the various production and kitchen service stages ▪ Determine intermediate preservation procedures taking into account the needs of the various preparations and subsequent use 	<p>The learner organises production and service processes when cooking starters, analysing oral or written information by:</p> <ul style="list-style-type: none"> ▪ Taking into account the possible needs to coordinate with the rest of the kitchen team ▪ Carrying out work taking into account tidiness and cleanliness ▪ Carrying out work with a rational use of energy and material resources ▪ Applying safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Characterises the various production and kitchen service areas ▪ Determines and sequences the various production and kitchen service stages ▪ Deduces ingredient requirements as well as equipment, utensils, tools, etc ▪ Takes into account possible needs to coordinate with the rest of the kitchen team ▪ Acknowledges the importance of tidiness and cleanliness for work to progress smoothly ▪ Determines intermediate preservation procedures taking into account the needs of the various preparations and subsequent use ▪ Determines processes were looking for a rational use of energy and material resources. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE

	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Different advanced culinary techniques applicable to starters ▪ Different culinary techniques applicable to starters ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Verify the availability of all the elements required prior to carrying out tasks ▪ Carry out culinary techniques applicable to starters according to the established procedure ▪ Develop intermediate preservation procedures taking into account the various preparations and subsequent use 	<p>The learner prepares established soups, selecting and applying traditional and advanced techniques by:</p> <ul style="list-style-type: none"> ▪ Valuing the importance of the different techniques in different production areas by: ▪ Linking the techniques with possible applications with different raw ingredients ▪ Applying corrective measures depending on the results obtained ▪ Assessing final product characteristics ▪ Applying safety and environmental protection regulations in his/her operations
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2. Preparing established soups, selecting and applying traditional and advanced techniques

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Identifies the different advanced culinary techniques ▪ Values the importance of these techniques in different production areas ▪ Links the techniques with possible applications with different raw ingredients ▪ Verifies the availability of all the elements required prior to carrying out tasks ▪ Carries out culinary techniques according to established procedure ▪ Determines possible corrective measures depending on the results obtained ▪ Assesses and verifies final product characteristics ▪ Develops intermediate preservation procedures taking into account the needs of the various preparations and subsequent use ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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<p>3. Preparing starters with various raw materials assessing their different alternatives</p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Techniques for raw ingredients depending on the final result wanted ▪ Preservation procedures applicable to starters ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Organise and sequence tasks for the various stages required to make products in a timely and proper fashion ▪ Verify the availability of all the elements required prior to carrying out tasks ▪ Able to follow the procedure to obtain starters ▪ Compile a recipe book with all the preparations made during the course 	<p>The learner prepares starters with various raw materials assessing their different alternatives by:</p> <ul style="list-style-type: none"> ▪ Proposing different culinary products based on a set of given raw ingredients ▪ Assessing the possibility of leveraging resources ▪ Designing preparations combining elements in a reasonable manner ▪ Assessing the characteristics of the final product ▪ Applying safety and environmental protection regulations in his/her operations
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PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Proposes different culinary products based on a set of given raw ingredients ▪ Assess the possibility of leveraging resources ▪ Designs preparations combining elements in a reasonable manner ▪ Deduces and links appropriate techniques for raw ingredients and proposed final results ▪ Carries out organisation and sequencing tasks for the various stages required to make products in a timely and proper fashion ▪ Verifies availability of all the elements required prior to carrying out tasks 			

- Carries out tasks to obtain culinary products according to established procedure
- Verifies and assesses final product characteristics
- Compiles a recipe book with all the preparations made during the course/cycle
- Carries out intermediate and final preservation procedures taking into account the requirements of the obtained products and their subsequent use
- Performs all operations taking into account health, occupational safety and environmental protection regulations

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p>4. Preparing starters for people with specific food needs analysing the characteristics of each situation</p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Various types of specific dietary requirements ▪ Possible replacement products ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Identify foodstuffs excluded in each specific dietary requirement ▪ Prepare dishes according to established procedures and avoiding cross-contamination with excluded foodstuffs 	<p>The learner is preparing starters for people with specific food needs analysing the characteristics of each situation by:</p> <ul style="list-style-type: none"> ▪ Assessing the possible consequences of inadequate handling/preparation ▪ Applying safety and environmental protection regulations in his/her operations
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Acknowledges the various types of specific dietary requirements ▪ Identifies foodstuffs excluded in each specific dietary requirement ▪ Acknowledges possible replacement products ▪ Prepares dishes according to established procedure and avoiding cross-contamination with excluded foodstuffs ▪ Assesses the possible consequences of inadequate handling/preparation ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations 			

OUTPUTS

- Starters correctly prepared.
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	SALADS	40	2,4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Organising production and service processes when cooking salads, analysing oral or written information	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Various production and kitchen service areas ▪ Ingredient requirements as well as equipment, utensils, tools, etc. ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Determine and sequence the various production and kitchen service stages ▪ Determine intermediate preservation procedures taking into account the needs of the various preparations and subsequent use 	<p>The learner organises production and service processes when cooking salads, analysing oral or written information by:</p> <ul style="list-style-type: none"> ▪ Taking into account the possible needs to coordinate with the rest of the kitchen team ▪ Carrying out work taking into account tidiness and cleanliness ▪ Carrying out work with a rational use of energy and material resources ▪ Applying safety and environmental protection regulations in his/her operations
	<p align="center">PERFORMANCE CRITERIA</p> <ul style="list-style-type: none"> ▪ Characterises the various production and kitchen service areas ▪ Determines and sequences the various production and kitchen service stages ▪ Deduces ingredient requirements as well as equipment, utensils, tools, etc ▪ Takes into account possible needs to coordinate with the rest of the kitchen team ▪ Acknowledges the importance of tidiness and cleanliness for work to progress smoothly ▪ Determines intermediate preservation procedures taking into account the needs of the various preparations and subsequent use ▪ Determines processes were looking for a rational use of energy and material resources 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Preparing established salads, selecting and applying traditional and advanced techniques	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Different advanced culinary techniques applicable to salads ▪ Different culinary techniques applicable to salads ▪ Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Verify the availability of all the elements required prior to carrying out tasks ▪ Carry out culinary techniques applicable to salads according to the established procedure ▪ Develop intermediate preservation procedures taking into account the various preparations and subsequent use 	<p>The learner prepares established salads, selecting and applying traditional and advanced techniques by:</p> <ul style="list-style-type: none"> ▪ Valuing the importance of the different techniques in different production areas ▪ Linking the techniques with possible applications with different raw ingredients ▪ Applying corrective measures depending on the results obtained ▪ Assessing final product characteristics ▪ Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Identifies the different advanced culinary techniques Values the importance of these techniques in different production areas Links the techniques with possible applications with different raw ingredients Verifies the availability of all the elements required prior to carrying out tasks Carries out culinary techniques according to established procedure Determines possible corrective measures depending on the results obtained Assesses and verifies final product characteristics Develops intermediate preservation procedures taking into account the needs of the various preparations and subsequent use Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> Techniques for raw ingredients depending on the final result wanted Preservation procedures applicable to salads Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> Organise and sequence tasks for the various stages required to make products in a timely and proper fashion Verify the availability of all the elements required prior to carrying out tasks Follow the procedure to obtain salad Compile a recipe book with all the preparations made during the course 	<p>The learner prepares salads with various raw materials assessing their different alternatives by:</p> <ul style="list-style-type: none"> Proposing different culinary products based on a set of given raw ingredients Assessing the possibility of leveraging resources Designing preparations combining elements in a reasonable manner Assessing the characteristics of the final product Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Proposes different culinary products based on a set of given raw ingredients Assess the possibility of leveraging resources Designs preparations combining elements in a reasonable manner Deduces and links appropriate techniques for raw ingredients and proposed final results Carries out organisation and sequencing tasks for the various stages required to make products in a timely and proper fashion Verifies availability of all the elements required prior to carrying out tasks Carries out tasks to obtain culinary products according to established procedure Verifies and assesses final product characteristics Compiles a recipe book with all the preparations made during the course/cycle Carries out intermediate and final preservation procedures taking into account the requirements of the obtained products and their subsequent use Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Preparing salads for people with specific food needs	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> Various types of specific dietary requirements Possible replacement products Safety and environmental protection regulations 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> Identify foodstuffs excluded in each specific dietary requirement Prepare dishes according to established procedures and avoiding cross-contamination with excluded foodstuffs 	<p>The Learner:</p> <ul style="list-style-type: none"> Assesses the possible consequences of inadequate handling/preparation Applies safety and environmental protection regulations in his/her operations

analysing the characteristics
of each situation

PERFORMANCE CRITERIA

- Acknowledges the various types of specific dietary requirements
- Identifies foodstuffs excluded in each specific dietary requirement
- Acknowledges possible replacement products
- Prepares dishes according to established procedure and avoiding cross-contamination with excluded foodstuffs
- Assesses the possible consequences of inadequate handling/preparation
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Salads correctly prepared.
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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CATERING DESSERTS

168

10,2

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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1. Organising the tasks addressed to the preparation of catering desserts through the analysis of technical files

The Learner knows and understands:

- Ingredient requirements as well as equipment, utensils, tools, etc
- Safety and environmental protection regulations

The Learner is able to:

- Interpret the various documents related to production
- Determine and sequence the various production stages

The learner organises the tasks addressed to the preparation of catering desserts through the analysis of technical files by:

- Applying tidiness and cleanliness criteria
- Determining processes attending to a rational use of energy and material resources
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Interprets the various documents related to production
- Determines and sequences the various production stages
- Deduces the ingredient requirements as well as equipment, utensils, tools, etc
- Acknowledges the importance of tidiness and cleanliness for work to progress smoothly
- Determines processes looking for a rational use of energy and material resources
- Assesses health, occupational safety and environmental protection regulations from an organisational viewpoint.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Preparing fruit-based desserts recognising and applying different procedures

The Learner knows and understands:

- Different types of fruit-based desserts
- Preservation requirements up to the time of use or regeneration
- Safety and environmental protection regulations

The Learner is able to:

- Link the different types of fruit-based desserts and their possible applications
- Organise and sequence tasks for the various stages in the process of making fruit-based desserts
- Verify the availability of all the elements necessary for carrying out various procedures
- Carry out the process of preparing different fruit-based desserts

The learner prepares fruit-based desserts recognising and applying different procedures by:

- Assessing final results and identifies possible corrective actions
- Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA

- Characterises the different types of fruit-based desserts and links them to their possible applications.
- Identifies organisation and sequencing tasks for the various stages in the process of making fruit-based desserts.
- Verifies the availability of all the elements necessary for carrying out various procedures.
- Carries out the processes of preparing different fruit-based desserts according to established procedure.
- Deduces the preservation requirements up to the time of use or regeneration.
- Assesses final results and identifies possible corrective actions.
- Performs all operations taking into account health, occupational safety and environmental protection regulations.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Preparing milk-based desserts identifying methods and applying procedures	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Different types of dairy-based desserts ▪ Preservation requirements up to the time of use or regeneration ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Identify the different stages in the production process according to set formulas ▪ Identify the key points in the production process ▪ Carry out the process for preparing different dairy-based desserts 	The learner prepares milk-based desserts identifying methods and applying procedures by: <ul style="list-style-type: none"> ▪ Assessing final results and identifies possible corrective actions ▪ Applying safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Characterises the different types of dairy-based desserts ▪ Identifies the different stages in the production process according to set formulas ▪ Identifies the key points in the production process ▪ Carries out the processes for preparing different dairy-based desserts according to established procedure ▪ Deduces preservation requirements up to the time of use or regeneration ▪ Assesses final results and identifies possible corrective actions ▪ Performs all operations taking into account health, occupational safety and environmental protection regulations. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Preparing fried and grilled desserts recognising and applying different procedures	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Different types of deep- and pan-fried desserts ▪ Preservation requirements up to the time of use or regeneration ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Follow the stages in the production process ▪ Identify the key points in the production process 	The learner prepares fried and grilled desserts recognising and applying different procedures by: <ul style="list-style-type: none"> ▪ Assesses the final results and identifies possible corrective actions ▪ Applies safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Characterises the different types of deep- and pan-fried desserts ▪ Identifies the different stages in the production process ▪ Identifies the key points in the production process ▪ Carries out the processes of preparing different deep- and pan-fried desserts according to established procedure ▪ Deduces preservation requirements up to the time of use or regeneration ▪ Assesses final results and identifies possible corrective actions ▪ All operations were performed taking into account health, occupational safety and environmental protection regulations. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Preparing ice-creams and sherbets, identifying and enumerating the different stages and applying methods and techniques	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Different types of ice creams and sorbets ▪ Preservation requirements up to the time of use or regeneration ▪ Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> ▪ Identify the specific ingredients for ice creams and sorbets ▪ Identify the key points in the production process ▪ Carry out the process of making ice creams and sorbets 	The learner prepares ice-creams and sherbets, identifying and enumerating the different stages and applying methods and techniques by: <ul style="list-style-type: none"> ▪ Assessing the final results and identifies possible corrective actions ▪ Applying safety and environmental protection regulations in his/her operations
	PERFORMANCE CRITERIA		

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Characterises the different types of ice creams and sorbets Identifies the specific ingredients for ice creams and sorbets Identifies the different stages and key points in the production process were identified Carries out the processes of making ice creams and sorbets according to established procedure Deduces preservation requirements up to the time of use or regeneration Assesses final results and identifies possible corrective actions Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Preparing semi-cold desserts recognising and applying different procedures	The Learner knows and understands: <ul style="list-style-type: none"> Different types of semifreddi Preservation requirements up to the time of use or regeneration Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> Identify the key points in the production process Carry out the process of making semifreddi 	The learner prepares semi-cold desserts recognising and applying different procedures by: <ul style="list-style-type: none"> Assessing the final results and identifies possible corrective actions Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> Characterises the different types of semifreddi Identifies the different stages and key points in the production process Carries out the processes of making semifreddi according to established procedure Deduces preservation requirements up to the time of use or regeneration Assesses final results and identifies possible corrective actions Performs all operations taking into account health, occupational safety and environmental protection regulations. 			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Presenting desserts on dishes from patisserie and confectionery preparations, relating the different preparations and assessing presentation criteria according to the characteristics of the final product	The Learner knows and understands: <ul style="list-style-type: none"> Preservation requirements up to the time of use or regeneration Safety and environmental protection regulations 	The Learner is able to: <ul style="list-style-type: none"> Identify the process of using or regenerating products that so require it Verify the availability of all the elements necessary for carrying out various procedures Carry out presentation and decoration techniques according to the features of the final product and its applications Identify and link the main decorative elements in patisserie and confectionery and alternative uses Arrange the various components of the preparation following aesthetic or predefined criteria 	The learner presents desserts on dishes from patisserie and confectionery preparations, relating the different preparations and assessing presentation criteria according to the characteristics of the final product by: <ul style="list-style-type: none"> Assessing the final results and identifies possible corrective actions Applying safety and environmental protection regulations in his/her operations

PERFORMANCE CRITERIA			
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- Identifies the process of using or regenerating products that so require it
- Verifies the availability of all the elements necessary for carrying out various procedures
- Carries out the various presentation and decoration techniques according to the features of the final product and its applications
- Identifies and links the main decorative elements in patisserie and confectionery and alternative uses
- Arranges the various components of the preparation following aesthetic or predefined criteria
- Deduces preservation requirements up to the time of consuming
- Assesses final results and identifies possible corrective actions
- Verifies that all operations were performed taking into account health, occupational safety and environmental protection regulations.

OUTPUTS

- Catering deserts correctly prepared.
- Presentation of catering deserts is correct.
- Operations performed according to safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
	SAFETY AND HYGIENE IN FOOD HANDLING	66	4

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
1. Cleaning/desinfecting tools, equipment and facilities, assessing their importance in the hygienic-sanitary quality of products	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Cleaning and disinfection procedures, frequencies and equipment ▪ Parameters to be monitored with regard to required level of cleanliness and disinfection ▪ Rodent and insect control treatments ▪ Procedures for the collection and removal of waste from food handling unit 	The Learner is able to: <ul style="list-style-type: none"> ▪ Identify the health requirements to be met by equipment, tooling and food handling facilities ▪ Carry out cleaning or disinfection with prescribed products, ensuring their complete elimination ▪ Classify cleaning and disinfection products as well as those used for rodent and insect control treatments and their usage conditions 	The learner cleans/desinfects tools, equipment and facilities, assessing their importance in the hygienic-sanitary quality of products by: <ul style="list-style-type: none"> ▪ Assessing the consequences of inadequate cleaning/disinfection for the safety of the products and of consumer ▪ Assessing dangers associated with the handling of cleaning and disinfection products as well as those used for rodent and insect control treatments

PERFORMANCE CRITERIA

- Identifies health requirements to be met by equipment, tooling and food handling facilities
- Assesses the consequences of inadequate cleaning/disinfection for the safety of the products and of consumers
- Describes cleaning and disinfection procedures, frequencies and equipment
- Carries out cleaning or disinfection with prescribed products, and ensures their complete elimination
- Monitors and describes parameters with regard to required level of cleanliness and disinfection
- Acknowledges rodent and insect control treatments
- Describes procedures for the collection and removal of waste from food handling unit
- Classifies cleaning and disinfection products as well as those used for rodent and insect control treatments and their usage conditions
- Assesses dangers associated with the handling of cleaning and disinfection products as well as those used for rodent and insect control treatments.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Maintaining Good Hygiene Practices assessing the risks associated to bad hygienic habits	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Mandatory health regulations related to hygiene practices ▪ Health hazards related to bad habits and steps to prevent them ▪ Behaviours or attitudes likely to contaminate food ▪ Full working apparel and cleaning requirements 	The Learner is able to: <ul style="list-style-type: none"> ▪ Identify personal hygiene standards related to the food handling ▪ Identify means of food handler protection against cuts, burns and other injuries 	The learner maintains good hygiene practices assessing the risks associated to bad hygienic habits by: <ul style="list-style-type: none"> ▪ Implementing hygiene standards and food handler protection measures

PERFORMANCE CRITERIA

- Acknowledges mandatory health regulations related to hygiene practices
- Acknowledges health hazards related to bad habits and steps to prevent them
- Identifies personal hygiene standards related to the food handling
- Acknowledges behaviours or attitudes likely to contaminate food
- Lists notifiable diseases

	<ul style="list-style-type: none"> ▪ Acknowledges full working apparel and cleaning requirements ▪ Identifies means of food handler protection against cuts, burns and other injuries. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Applying Good Food Handling practices, relating them with the hygienic-sanitary quality of products	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Mandatory health regulations related to handling practices ▪ Major food alterations ▪ Different methods of food preservation ▪ Procedure in case of food alerts 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Classify main food hazards and foodborne diseases and relate them to causative agents ▪ Identify food allergies and intolerances 	<p>The learner applies good food handling practices, relating them with the hygienic-sanitary quality of products by:</p> <ul style="list-style-type: none"> ▪ Assessing the impact of improper food handling on consumer health ▪ Avoiding contact between raw ingredients or semi-processed products and processed product when working ▪ Avoiding the presence of traces of allergens in allergen-free products
	PERFORMANCE CRITERIA		
	<ul style="list-style-type: none"> ▪ Acknowledges mandatory health regulations related to handling practices ▪ Classifies main food hazards and foodborne diseases and relates to causative agents ▪ Assesses the impact of improper food handling on consumer health ▪ Describes major food alterations ▪ Describes different methods of food preservation ▪ Avoids contact between raw ingredients or semi-processed products and processed products ▪ Identifies food allergies and intolerances ▪ Avoids the presence of traces of allergens in allergen-free products ▪ Acknowledges procedures in case of food alerts. 		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Applying self-control systems based on the Hazard Analysis and Critical Control Point (HACCP) and traceability control, justifying	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ General concepts of Hazard Analysis and Critical Control Points (HACCP) ▪ Key concepts for the control of potential health hazards.: critical control points, critical limits, control measures and corrective measures ▪ Parameters related to controlling critical control points ▪ Completing system-related records ▪ Main voluntary standards implemented in the food sector (BRC, IFS, UNE-EN ISO 9001:2000, UNE-EN ISO 22000:2005...) 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Identify the need and importance of self-control systems for food security ▪ Trace and document food origin, process stages and destination 	<p>The learner applies self-control systems based on the Hazard Analysis and Critical Control Point (HACCP) and traceability control, justifying the principles associated to it by:</p> <ul style="list-style-type: none"> ▪ Relating traceability to food security
	PERFORMANCE CRITERIA		

the principles associated to it

- Identifies the need and importance of self-control systems for food security
- Acknowledges the general concepts of Hazard Analysis and Critical Control Points (HACCP)
- Defines key concepts for the control of potential health hazards: critical control points, critical limits, control measures and corrective measures
- Defines parameters related to controlling critical control points
- Completes system-related records
- Relates traceability to food security
- Documents and traces food origin, process stages and destination
- Acknowledges the main voluntary standards implemented in the food sector (BRC, IFS, UNE-EN ISO 9001:2000, UNE-EN ISO 22000:2005...).

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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5. Using resources efficiently, assessing associated environmental benefits

<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Advantages of the concept of reduced consumption for environmental protection ▪ Environmental advantages of the concept of reusing resources ▪ Non-conformities and corrective actions related to consuming resources ▪ Energies and resources which are least harmful to the environment 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Characterise the different existing methodologies for saving energy and other resources used in the food industry and catering companies 	<p>The learner uses resources efficiently, assessing associated environmental benefits by:</p> <ul style="list-style-type: none"> ▪ Relating resource consumption to environmental impact
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PERFORMANCE CRITERIA

- Relates resource consumption to environmental impact
- Defines the advantages of the concept of reduced consumption for environmental protection
- Describes the environmental advantages of the concept of reusing resources
- Acknowledges energies and resources which are least harmful to the environment
- Characterises the different existing methodologies for saving energy and other resources used in the food industry and catering companies
- Identifies non-conformities and corrective actions related to consuming resources.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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6. Collecting waste products selectively recognising their implications at a sanitary and environmental level

<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Different types of waste ▪ Effects of environmental waste, pollutants and other conditions caused by the food industry ▪ Waste collection, selection, sorting and disposal techniques ▪ Parameters that enable environmental controls in food production processes regarding waste, discharges and emissions 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Classify the different types of waste according to origin, recycling state and need, and treatment ▪ Classify environmental protection measures according to importance ▪ Identify non-conformities and corrective actions related to managing waste 	<p>The learner collects waste products selectively recognising their implications at a sanitary and environmental level by:</p> <ul style="list-style-type: none"> ▪ Classifying different types of waste and manages them according to environmental protection measures
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PERFORMANCE CRITERIA

- Identifies and classifies the different types of waste according to origin, recycling state and need, and treatment
- Acknowledges the effects of environmental waste, pollutants and other conditions caused by the food industry
- Describes waste collection, selection, sorting and disposal techniques
- Acknowledges parameters that enable environmental controls in food production processes regarding waste, discharges and emissions
- Classifies environmental protection measures according to importance

- Identifies non-conformities and corrective actions related to managing waste.

OUTPUTS

- Food handling and operations performed according to health, safety and environmental rules.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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PROFESSIONAL TRAINING AND GUIDANCE

105

6,4

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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1. Selecting job opportunities, identifying the different possibilities of labour integration, and the alternatives of lifelong learning

The Learner knows and understands:

- Resources to look for job opportunities
- Possibilities for lifelong learning

The Learner is able to:

- Trace a professional path, identifying necessary skills, competences and training needed
- Apply for a job using a professional approach

Selecting job opportunities, identifying the different possibilities of labour integration, and the alternatives of lifelong learning by:

- Assessing his/her possibilities for a job and how they match a job offer
- Applying tactics for job hunting in a selection process

PERFORMANCE CRITERIA

- Values the importance of lifelong learning as a key factor for employability
- Identifies professional itineraries related to his/her professional profile
- Determines aptitudes and attitudes required for the professional activity related to his/her professional profile
- Identifies the main job opportunities related to his/her professional profile
- Determines tactics for job hunting
- Knows alternatives for self-employment
- Assesses his/her personality, ambitions, attitudes and training to make decisions.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Applying teamwork strategies, assessing their effectiveness and efficiency on the achievement of the company's goals

The Learner knows and understands:

- Team work techniques
- Characteristics of an effective team
- Main sources of conflict within a team

The Learner is able to:

- Identify the necessary profiles and roles within an effective team
- Create effective working teams

The learner applies teamwork strategies, assessing their effectiveness and efficiency on the achievement of the company's goals by:

- Managing a conflict within a group
- Assessing the role of each member of a team
- Keeping the team united

PERFORMANCE CRITERIA

- Assesses the advantages of team work
- Identifies possible working teams in a real work situation
- Identifies the characteristics of efficient working groups
- Assesses the necessary existence of diverse roles and opinions within a team
- Recognises conflict as a natural part of working within an organisation
- Identifies types of conflicts and their source
- Determines procedures for conflict resolution.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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3. Exercising rights and complies with the duties derived from labour relationships, recognising them in the different job contracts

The Learner knows and understands:

- Working rights and regulations
- Knows which are the main organizations regulating working relations
- Knows the existing kinds of contracts
- Is familiar with working documents

The Learner is able to:

- Identify main concepts in working rights
- Determine rights and obligations related to a working relation
- Classify the main types of contracts
- Identify the causes and effects of modification, suspension or extinction of a professional relation
- Manage working documents, such as payslips
- Determine the working conditions applied to a specific professional sector
- Identify the main characteristics of new working environments

The learner exercises rights and complies with the duties derived from labour relationships, recognising them in the different job contracts by:

- Assessing the possible incentives related to different types of contracts
- Applying different ways for conflict resolution
- Adapting to new working environments

PERFORMANCE CRITERIA

- Identifies main concepts in working rights
- Identifies the main organizations in the relation between employees and employers
- Determines rights and obligations related to a working relation
- Classifies the main types of contracts and possible incentives to hire
- Knows the regulations for personal and professional balance
- Identifies the causes and effects of modification, suspension or extinction of a professional relation
- Manages working documents, such as payslips
- Analyses the different ways for conflict resolution
- Determines the working conditions applied to a specific professional sector
- Identifies the main characteristics of new working environments.

KEY TECHNICAL OUTCOME

KNOWLEDGE

SKILLS

COMPETENCE

4. Determining the protective action of the Spanish Health Service in view of the

The Learner knows and understands:

- Different contingences covered by the social security system in Spain.
- Different regimes within the Social Security system in Spain.
- Obligations of an employer within the Social Security system.
- Quota corresponding to the employer and the employee towards the Social Security system.

The Learner is able to:

- Classify the different coverage offered by the Social Security, identifying the requirements for each one.
- Determine the possible legal situations of unemployment.
- Calculate the amount and duration of unemployment coverage depending of the case.

The learner determines the protective action of the Spanish Health Service in view of the different covered eventualities, identifying the different types of assistance by:

- Assessing the role of Social Security as essential to improve quality of life among citizens.

PERFORMANCE CRITERIA

different covered eventualities, identifying the different types of assistance

- Assesses the role of Social Security as essential to improve quality of life among citizens
- Identifies the different contingences covered by the social security system in Spain
- Identifies the different regimes within the Social Security system in Spain
- Identifies the obligations of an employer within the Social Security system
- Identifies the quota corresponding to the employer and the employee towards the Social Security system
- Classifies the different coverage offered by the Social Security, identifying the requirements for each one
- Determines the possible legal situations of unemployment
- Calculates the amount and duration of unemployment coverage depending of the case.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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5. Assessing risks derived from his/her activity, analysing job conditions and risk factors present in his/her labour setting

<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Prevention measures at work ▪ Risk factors and possible damages at work ▪ Identifies the main hazards related to the activities of his/her professional profile. ▪ Risk evaluation within a company. 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Classify risk factors and possible damages. ▪ Determine working conditions important for risk prevention within his/her professional profile. ▪ Classify and describe the different types of professional damages, working accidents and illnesses related to work. 	<p>The learner assesses risks derived from his/her activity, analysing job conditions and risk factors present in his/her labour setting by:</p> <ul style="list-style-type: none"> ▪ Valuing the importance of prevention. ▪ Relating working conditions to worker's health.
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PERFORMANCE CRITERIA

- Values the importance of prevention
- Relates working conditions to worker's health
- Classifies risk factors and possible damages
- Identifies the main hazards related to the activities of his/her professional profile
- Knows risk evaluation within a company
- Determines working conditions important for risk prevention within his/her professional profile
- Classifies and describes the different types of professional damages, working accidents and illnesses related to work.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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6. Participating in the development of a risk prevention plan in a small enterprise, identifying the responsibilities of all agents involved

<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Main rights and obligations related to risk prevention. ▪ Ways of workers' representation related to risks at work. ▪ Public authorities related to risk prevention. 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Classify different ways of risk prevention within the company. ▪ Define the content of a prevention plan related to his/her professional profile. 	<p>The learner participates in the development of a risk prevention plan in a small enterprise, identifying the responsibilities of all agents involved by:</p> <ul style="list-style-type: none"> ▪ Valuing the importance of having a prevention plan in the company. ▪ Projecting an emergency and evacuation plan.
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PERFORMANCE CRITERIA

- Determines the main rights and obligations related to risk prevention
- Classifies different ways of risk prevention within the company
- Determines the ways of workers' representation related to risks at work
- Identifies public authorities related to risk prevention
- Values the importance of having a prevention plan in the company
- Defines the content of a prevention plan related to his/her professional profile
- Projects an emergency and evacuation plan.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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7. Applying protection and prevention measures, analysing risk situations in the labour setting of the Technician in Cookery and Gastronomy

The Learner knows and understands:

- Meaning of different security symbols.
- Protocols in case of emergency.
- Classify damaged people according to the urgency.
- Identifies first-aid techniques according to different damages and conditions.

The Learner is able to:

- Apply prevention, individual and group protection techniques to minimise damages in case a risk is materialised.

The learner applies protection and prevention measures, analysing risk situations in the labour setting of the Technician in Cookery and Gastronomy by:

- Applying first-aid techniques according to different damages and conditions.
- Applying the conditions to care for workers' health and its importance as prevention action.

PERFORMANCE CRITERIA

- Defines prevention, individual and group protection techniques to minimise damages in case a risk is materialised
- Knows the meaning of different security symbols
- Knows the protocols in case of emergency
- Knows how to classify damaged people according to the urgency
- Identifies first-aid techniques according to different damages and conditions
- Determines the conditions to care for workers' health and its importance as prevention action.

OUTPUTS

- Operations performed according to safety and environmental rules.
- Works well in a team.
- Is able to define and follow a professional development plan.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS	
	BUSINESS ENTREPRENEURIAL INITIATIVE	63	3,8	
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
1. Recognising skills related to entrepreneurial initiative, analysing the requirements derived from job positions and business activities	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Identifies the concept of innovation and its relation with social progress. ▪ Identifies the aptitudes and attitudes necessary for an entrepreneur. 	The Learner is able to: <ul style="list-style-type: none"> ▪ Analyse the concept of entrepreneurship and how it contributes to create wellness and employment ▪ Analyse the importance of proactivity in a SME. ▪ Analyse the development of entrepreneurship ▪ Analyse risk as an inevitable element in entrepreneurship 	The learner recognises skills related to entrepreneurial initiative, analysing the requirements derived from job positions and business activities by: <ul style="list-style-type: none"> ▪ Valuing the importance of autonomy, proactivity, creativity, training and cooperation as requisites of a successful entrepreneur. 	
	PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> ▪ Identifies the concept of innovation and its relation with social progress ▪ Analysis the concept of entrepreneurship and how it contributes to create wellness and employment ▪ Values the importance of autonomy, proactivity, creativity, training and cooperation as requisites of a successful entrepreneur ▪ Analyses the importance of proactivity in a SME ▪ Analyses the development of entrepreneurship ▪ Analyses risk as an inevitable element in entrepreneurship ▪ Identifies the aptitudes and attitudes necessary for an entrepreneur. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
2. Defining the opportunity of creating a small enterprise, assessing the impact on the performance setting and incorporating ethic values	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Aspects of a business model. ▪ Aspects related to social responsibility and how to integrate it in a business strategy. ▪ Identifies good practices in social values among companies within the same sector. 	The Learner is able to: <ul style="list-style-type: none"> ▪ Develop a process for business ideas exchange. ▪ Generate a selection process for a specific idea related to his/her professional profile. ▪ Carry out a market survey on his/her business idea. ▪ Determine the innovative values in his/her proposal ▪ Analyses social responsibility as an element of business strategy. 	The learner defines the opportunity of creating a small enterprise, assessing the impact on the performance setting and incorporating ethic values by: <ul style="list-style-type: none"> ▪ Establishing a business module based on the market survey. ▪ Carrying out a feasibility assessment of a SME related to his/her professional profile. 	
	PERFORMANCE CRITERIA			
	<ul style="list-style-type: none"> ▪ Develops a process for business ideas exchange ▪ Generates a selection process for a specific idea related to his/her professional profile ▪ Carries out a market survey on his/her business idea ▪ Establishes a business module based on the market survey ▪ Determines the innovative values in his/her proposal ▪ Analysis social responsibility as an element of business strategy ▪ Identifies good practices in social values among companies within the same sector ▪ Carries out a feasibility assessment of a SME related to his/her professional profile. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	

3. Carrying out the activities for the setting-up and implementation of a company, choosing the legal structure and identifying the associated legal obligations

The Learner knows and understands:

- Basic functions within a company.
- Identifies the social, economic, demographic and cultural environment of a company.
- Identifies the main elements in the environment of a SME within the same professional sector.
- Identifies the level of responsibility of the owners of a business according to its legal form.

The Learner is able to:

- Analyse the influence on business activities of the relations with clients, providers and competitors.
- Analyse the concept of business culture and visual identity and their relation with business objectives.
- Analyse the possible legal forms of a business.

The learner carries out the activities for the setting-up and implementation of a company, choosing the legal structure and identifying the associated legal obligations by:

- Defining a concept of business culture and visual identity and their relation with his/her business objectives
- Choosing the legal form more convenient to his/her kind of business

PERFORMANCE CRITERIA

- Described the basic functions within a company
- Identifies the social, economic, demographic and cultural environment of a company
- Analyses the influence on business activities of the relations with clients, providers and competitors
- Identifies the main elements in the environment of a SME within the same professional sector
- Analyses the concept of business culture and visual identity and their relation with business objectives
- Analyses the possible legal forms of a business
- Identifies the level of responsibility of the owners of a business according to its legal form.

KEY TECHNICAL OUTCOME

KNOWLEDGE

SKILLS

COMPETENCE

4. Carrying out basic administrative and financial management activities of an SME, identifying the main accounting and tax obligations and filling in documentation

The Learner knows and understands:

- Main concepts in accountancy
- Basic techniques to analyse accountable information
- Fiscal obligations of a company in his/her sector
- Differentiates the different taxes in the fiscal calendar

The Learner is able to:

- Analyse accountable information
- Complete basic documents such as invoices, orders or checks.

The learner carries out basic administrative and financial management activities of an SME, identifying the main accounting and tax obligations and filling in documentation by:

- Integrating accountable and fiscal information in his/her business plan

PERFORMANCE CRITERIA

- Main concepts in accountancy
- Describes basic techniques to analyse accountable information
- Defines the fiscal obligations of a company in his/her sector
- Differentiates the different taxes in the fiscal calendar
- Completes basic documents such as invoices, orders or checks
- Includes the previous documents in the business plan.

OUTPUTS

- Work carried out an autonomous, proactive and creative way
- Business plan and feasibility assessment of a SME in his/her professional field is carried out correctly.

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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ON THE JOB TRAINING

380

23,2

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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1. Identifying the company's structure and organization, relating it to the production and marketing of the products obtained

The Learner knows and understands:

- Structure of the company and the functions of each area.
- Elements in the logistic network: providers, clients, warehouse systems and others.
- Working procedures
- Main commercial channels in the activity.
- Advantages and disadvantages of the company's structure compared to others.

The Learner is able to:

- Relate the competences of human resources with the business activity.
- Interpret the importance of each element in the company.

The learner identifies the company's structure and organization, relating it to the production and marketing of the products obtained by:

- Relating the market characteristics to the influence in the company.

PERFORMANCE CRITERIA

- Identifies the structure of the company and the functions of each area
- Identifies the elements in the logistic network: providers, clients, warehouse systems and others
- Identifies working procedures
- Relates the competences of human resources with the business activity
- Interprets the importance of each element in the company
- Relates the market characteristics to the influence in the company
- Identifies the main commercial channels in the activity
- Identifies advantages and disadvantages of the company's structure compared to others.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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2. Applying labour and ethic habits in his/her professional activity according to the characteristics of the job

The Learner knows and understands:

- Risk prevention regulations to be applied in the professional activity.
- Individual protection equipment.

The Learner is able to:

- Uses individual protection equipment.

The learner applies labour and ethic habits in his/her professional activity according to the characteristics of the job position and the procedures established by the company by:

- Recognising the necessary personal and profesional attitudes, the permanence of the staff in each job position, the requirements towards risk prevention, the relations within the working team and the training needs in the sector.
- Taking into account environmental protection rules.
- Working in a clean, organised way.
- Communicating effectively with the rest of the team.
- Valuing the importance of his/her own activity and adapts to possible changes and new fuctions.

PERFORMANCE CRITERIA

position and the procedures established by the company

- Recognised and justified: the necessary personal and professional attitudes, the permanence of the staff in each job position, the requirements towards risk prevention, the relations within the working team and the training needs in the sector
- Identifies risk prevention regulations to be applied in the professional activity
- Uses individual protection equipment
- Works taking into account environmental protection rules
- Works in a clean, organised way
- Communicates effectively with the rest of the team
- Coordinates with the rest of the team
- Values the importance of his/her own activity and adapts to possible changes and new functions.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Performing operations of receipt, storage and preservation of raw food, semi-processed and processed products, identifying and using means, equipment and instruments of control and applying techniques and procedures according to instructions and/or established regulations	The Learner knows and understands: <ul style="list-style-type: none"> ▪ Where and how to store raw materials. ▪ Correctly preservation procedures. 	The Learner is able to: <ul style="list-style-type: none"> ▪ Interpret instructions received, identifying associated documents. ▪ Use equipment according to instructions. ▪ Check the adequate quantity and quality of goods received. 	The learner performs operations of receipt, storage and preservation of raw food, semi-processed and processed products, identifying and using means, equipment and instruments of control and applying techniques and procedures according to instructions and/or established regulations by: <ul style="list-style-type: none"> ▪ Communicating the deviations in the receptions in time and form. ▪ Applying correct criteria for storage, according to instructions. ▪ Applying correctly preservation procedures. ▪ Applying safety and environmental protection rules.
	PERFORMANCE CRITERIA		
<ul style="list-style-type: none"> ▪ Interprets instructions received, identifying associated documents ▪ Uses equipment according to instructions ▪ Checks the adequate quantity and quality of goods received ▪ Communicates the deviations in the receptions in time and form ▪ Knows where and how to store raw materials ▪ Applies correct criteria for storage, according to instructions ▪ Applies correctly preservation procedures ▪ Works applying safety and environmental protection rules. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE

<p>4. Performing operations of pre-processing, interpreting and relating instructions and/or established regulations with the application of procedures and techniques inherent to the activities to be developed</p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Previous cleaning and preparation of raw materials. ▪ Techniques to each raw material and post application and use of tools or equipment. ▪ Regeneration procedures according to the state of raw materials. 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Interpret instructions received and documents associated to his/her operations. ▪ Prepare machines, tools and equipment, carrying out all activities necessary for a good use and maintainance. ▪ Transport and distribute raw materials propoerly to the working place. ▪ Determine and identify previous cleaning and preparation of raw materials. ▪ Apply regeneration procedures according to the state of raw materials. 	<p>The learner performs operations of pre-processing, interpreting and relating instructions and/or established regulations with the application of procedures and techniques inherent to the activities to be developed by:</p> <ul style="list-style-type: none"> ▪ Relating techniques to each raw material and post application and use of tools or equipment. ▪ Carrying out preparation tasks using the correct equipment and tools and following the proper procedure. ▪ Developing intermediate preservation techniques according to the raw material and ulterior use. ▪ Carrying out all tasks applying safety and environmental protection rules.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Interprets instrcutions received and documents associated to his/her operations ▪ Prepares machines, tools and equipment, carrying out all activities necessary for a good use and maintainance ▪ Transports and distributes raw materials propoerly to the working place ▪ Determines and identifies previous cleaning and preparation of raw materials ▪ Relates techniques to each raw material and post application and use of tools or equipment ▪ Applies regeneration procedures according to the state of raw materials ▪ Carries out preparation tasks using the correct equipment and tools and following the proper procedure ▪ Develops intermediate preservation techniques according to the raw material and ulterior use ▪ Carries out all tasks applying safety and environmental protection rules. 			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p>5. Making preparations and culinary products, interpreting and relating instructions and/or documents related with the application of pre-established work techniques, rules and procedures</p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> ▪ Specific procedures within the company. ▪ Instructions and rules for finishing and garnishing products. 	<p>The Learner is able to:</p> <ul style="list-style-type: none"> ▪ Deduce the needs of materials, equipments and tools necessary to carry out the diverse procedures. ▪ Verify the availability of all necessary elements to carry out work. ▪ Execute the procedures following instructions established within the company. ▪ Follow instructions and rules for finishing and garnishing products. ▪ Develop intermediate procedures for preservation. 	<p>The learner makes preparations and culinary products, interpreting and relating instructions and/or documents related with the application of pre-established work techniques, rules and procedures by:</p> <ul style="list-style-type: none"> ▪ Keeping the working place clean and tidy. ▪ Carrying out all tasks applying safety and environmental protection rules.
PERFORMANCE CRITERIA			
<ul style="list-style-type: none"> ▪ Identifies and interprets specific procedures within the company ▪ Identifies and relates opertions previous to the application of diverse techniques ▪ Deduces the needs of materials, equipments and tools necessary to carry out the diverse procedures ▪ Verifies the availability of all necessary elements to carry out work ▪ Executes the procedures following instructions established within the company ▪ Follows instructions and rules for finishing and garnishing products ▪ Develops intermediate procedures for preservation 			

- Keeps the working place clean and tidy
- Carries out all tasks applying safety and environmental protection rules.

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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6. Complying with the health and safety criteria, acting in accordance with the hygiene and sanitation, labour safety and environmental protection regulations

The Learner knows and understands:

- Cross-contamination and how to avoid it
- Protection means against cuts, burns or others
- Parameters for environmental control related to waste or emissions.

The Learner is able to:

- Use the right dress code.
- Apply good practices in food manipulation.
- Apply right operations in collecting, selecting, separating and eliminating of waste.

The learner complies with the health and safety criteria, acting in accordance with the hygiene and sanitation, labour safety and environmental protection regulations by:

- Applying hygiene rules according to official regulations and the regulations of the company.
- Recognising any behaviour susceptible of cross-contamination.
- Using the energy and resources less damaging for environment.

PERFORMANCE CRITERIA

- Applies hygiene rules according to official regulations and the regulations of the company
- Recognises any behaviour susceptible of cross-contamination
- Uses the right dress code
- Applies good practices in food manipulation
- Identifies protection means against cuts, burns or others
- Recognises parameters for environmental control related to waste or emissions
- Applies right operations in collecting, selecting, separating and eliminating of waste
- Uses the energy and resources less damaging for environment.

OUTPUTS

- Work done in the company is carried out correctly.
- Integration in the company's team is satisfactory.
- Work performed according to safety and environmental rules.

TECHNICAL SHEET

This training referential is based on learning outcomes and adapted from the original qualification training referential for the “Cookery Technician”, EQF level 3, for IVET Courses, available through the Spanish National Qualifications Catalogue.

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

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The partner responsible for the adaptation of this training referential is HETEL_ Heziketa Teknikoko Elkartea.

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