

# **COOKERY TECHNICIAN [EQF LEVEL 4]**

Output no. 2: Implementation of the Pilot Project  
TURKEY

*UNITS OF  
LEARNING  
OUTCOMES*

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK037	INTERNATIONAL SPECIAL SOUPS	24	1,2

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Cook international special soups as per their characteristics and prepare them in the desired taste, appearance and texture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Different international cookery culture</li> <li>▪ Soup cultures of different cultures</li> <li>▪ Characteristics of special soups</li> <li>▪ Special soup varieties of different cultures</li> <li>▪ Preparing, garnishing and serving different soups in accordance to its origin.</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Make fond</li> <li>▪ Cook soup</li> <li>▪ Prepare garnish</li> <li>▪ Get products ready for service</li> </ul>	The Learner: <b>Cooks international special soups by:</b> <ul style="list-style-type: none"> <li>▪ Preparing equipment and ingredients for the special soups</li> <li>▪ Preparing fond for special soups</li> <li>▪ Cooking soups as per the characteristics and type</li> <li>▪ Preparing garnish as per the characteristics and type of the soups</li> <li>▪ Preparing the soup for service</li> <li>▪ Following Health &amp; Safety and hygiene procedures</li> </ul>
	PERFORMANCE CRITERIA		
	Prepares the tools and ingredients for special soups Prepares fond for special soups Cooks the soup according to its characteristics and type Prepares suitable garnish as per the characteristics and type of the soup Prepares the soup for service Follows the personal care and hygiene rules when working		
<b>2. Cook international cold soups as per their characteristics and prepare them in the desired taste, appearance and texture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Characteristics of cold soups</li> <li>▪ Points to consider when cooking cold soups</li> <li>▪ Cold soup varieties</li> <li>▪ Preparing, garnishing and serving cold soups</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Make fond</li> <li>▪ Cook soup</li> <li>▪ Chill</li> <li>▪ Prepare garnish</li> <li>▪ Get products ready for service</li> </ul>	The Learner: <b>Cooks international cold soups by:</b> <ul style="list-style-type: none"> <li>▪ Preparing equipment and ingredients for the cold soups</li> <li>▪ Preparing fond for cold soups</li> <li>▪ Cooking soups as per the characteristics and type</li> <li>▪ Chilling soup as per the characteristics and type</li> <li>▪ Preparing garnish as per the characteristics and type of the soups</li> <li>▪ Preparing the soup for service</li> <li>▪ Following Health &amp; Safety and hygiene procedures</li> </ul>
	KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS

## PERFORMANCE CRITERIA

Prepares the tools and ingredients for cold soups  
Prepares fond for cold soups  
Cooks the soup according to its characteristics and type  
Chills the soup according to its characteristics and type  
Prepares suitable garnish according to the characteristics and type of the soup  
Prepares the soup for service  
Follows the personal care and hygiene rules when working

## OUTPUTS

- Cooked international special soups
- Cooked international cold soups

**UNIT OF LEARNING OUTCOME**

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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811ORK038	SAUCES	32	1,6
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KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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<b>1. Prepare béchamel sauce in the desired texture, colour, taste and homogeneous structure applying the correct technique</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Classification of basic sauces</li> <li>• Preparation of béchamel sauce</li> <li>• Points to consider when preparing béchamel sauce</li> <li>• Characteristic of a good béchamel sauce</li> <li>• Preservation of béchamel sauce and its derivatives</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare garnished onion or white mirepoix</li> <li>• Prepare milk fond, melt butter, fry the flour, strain when it gains texture</li> <li>• Check for taste</li> <li>• Prepare for service</li> <li>• Use at appropriate areas</li> </ul>	The Learner: <b>Prepares béchamel sauce by:</b> <ul style="list-style-type: none"> <li>• Preparing equipment and ingredients for béchamel sauce</li> <li>• Preparing béchamel sauce following the instructions</li> <li>• Using the sauce at appropriate areas</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
Prepares tools and ingredients for Béchamel Sauce. Prepares Béchamel sauce by following instructions Uses the sauce where required			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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<b>2. Prepare tomato sauce in the desired texture, colour, taste and homogeneous structure applying the correct technique and make derivatives using butter mixture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Points to consider when preparing tomato sauce</li> <li>• Areas to use tomato sauce and its derivatives</li> <li>• Preservation of tomato sauce</li> <li>• Points to consider when making sauce with butter</li> <li>• Areas to use butter sauces and derivatives</li> <li>• Preservation of butter sauces</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare tomato concasse</li> <li>• Prepare tomato sauce and its derivatives</li> <li>• Whiten and raise the butter</li> <li>• Prepare cold butter sauce</li> <li>• Prepare derivatives of butter sauce</li> <li>• Prepare for service</li> </ul>	The Learner: <b>Prepares tomato sauce by:</b> <ul style="list-style-type: none"> <li>• Preparing the equipment and ingredients for tomato sauce</li> <li>• Preparing tomato concasse</li> <li>• Preparing tomato sauce and its derivatives</li> <li>• Whitening and raising the butter</li> <li>• Preparing cold butter sauce</li> <li>• Preparing butter sauce derivatives</li> <li>• Preparing for service</li> </ul>
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PERFORMANCE CRITERIA			
	<p>Prepares the tools and ingredients for Tomato Sauce</p> <p>Prepares tomato concasse</p> <p>Prepares tomato sauce and its derivatives</p> <p>Melts and foams the butter</p> <p>Prepares cold butter sauce</p> <p>Prepares butter sauce derivatives</p> <p>Prepares for service</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Prepare demi glace sauce in the desired texture, colour, taste and homogeneous structure applying the correct technique</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Preparation of Demi Glace sauce</li> <li>• Points to consider when making Demi Glace sauce</li> <li>• Characteristics of a good Demi Glace sauce</li> <li>• Preservation of Brown sauces (Demi Glace)</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare Brown sauce (demi glace sauce)</li> <li>• Prepare derivatives of demi glace sauce</li> <li>• Prepare for service</li> <li>• Use at appropriate areas</li> </ul>	<p>The Learner:</p> <p><b>Prepares demi glace sauce by:</b></p> <ul style="list-style-type: none"> <li>• Preparing equipment and ingredients for Demi Glace sauce</li> <li>• Preparing Brown sauce (Demi Glace sauce) and its derivatives</li> <li>• Preparing for service and using appropriately - showing ability to resolve conflicts.</li> </ul>
	PERFORMANCE CRITERIA		
	<p>Prepares tools and ingredients for Demi-Glace Sauce</p> <p>Prepares Brown Sauce (Demi-Glace Sauce) according to its technique</p> <p>Prepares the derivatives of Demi-Glace Sauce</p> <p>Prepares the sauce for service</p> <p>Uses the sauce where appropriate</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>4. Prepare velaute sauce in the desired texture, colour, taste and homogeneous structure applying the correct technique</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Preparation of Velaute Sauce</li> <li>• Points to consider when making Velaute Sauce</li> <li>• Characteristics of a good Velaute Sauce</li> <li>• Velaute Sauce derivatives and areas to use</li> <li>• Preservation of White Sauces (Velaute Sauce)</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare white mirepoix, spices, fond and butter</li> <li>• Use appropriate fond</li> <li>• Cook Velaute sauce</li> <li>• Make the sauce homogeneous and smooth</li> <li>• Prepare the sauce at the appropriate texture and taste</li> <li>• Cook its derivatives and preserve</li> </ul>	<p>The Learner:</p> <p><b>Prepares velaute sauce by:</b></p> <ul style="list-style-type: none"> <li>• Preparing equipment and ingredients for Velaute Sauce</li> <li>• Preparing appropriate fond</li> <li>• Preparing Velaute sauce using the appropriate fond</li> <li>• Preparing its derivatives</li> <li>• Preserving under appropriate conditions</li> </ul>
	PERFORMANCE CRITERIA		
	<p>Prepares tools and ingredients for Velaute Sauce</p> <p>Prepares Velaute Sauce according to its technique</p> <p>Prepares the derivatives of Velaute Sauce</p> <p>Prepares the sauce for service</p> <p>Uses the sauce where appropriate</p>		

PERFORMANCE CRITERIA			
	Prepares the tools and ingredients for Velaute Sauce Prepares the suitable fond Prepares Velaute Sauce using the suitable fond Prepares derivatives of the sauce Preserves the sauce according to technical instructions		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>5. Prepare mayonnaise sauce in the desired texture, colour, taste and homogeneous structure applying the correct technique</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>Preparation of Mayonnaise sauce</li> <li>Points to consider when making Mayonnaise sauce</li> <li>Characteristics of a good Mayonnaise Sauce and areas of use</li> <li>Derivatives of Mayonnaise sauce and areas of use</li> <li>Preservation of mayonnaise sauce</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>Separate egg whites from yolk</li> <li>Select the appropriate oil</li> <li>Prepare oil and lemon juice</li> <li>Let the yolk absorb the oil</li> <li>Add flavour and lemon</li> <li>Prepare derivatives</li> <li>Prepare for service</li> <li>Preserve</li> </ul>	The Learner: <b>Prepares mayonnaise sauce by:</b> <ul style="list-style-type: none"> <li>Preparing equipment and ingredients for Mayonnaise sauce</li> <li>Preparing Mayonnaise sauce and its derivatives</li> <li>Preparing for service</li> <li>Preserving under appropriate conditions</li> </ul>
	PERFORMANCE CRITERIA		
	Prepares the tools and ingredients for Mayonnaise Sauce Prepares the Mayonnaise Sauce Prepares the derivatives of the Sauce Prepares the sauce for service Preserves the sauce according to technical instructions		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>6. Prepare hollandaise sauce in the desired texture, colour, taste and homogeneous structure applying the correct technique</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>Preparation of Hollandise sauce</li> <li>Points to consider when making Hollandise sauce</li> <li>Characteristics of a good Hollandise Sauce and areas of use</li> <li>Derivatives of Hollandise sauce and areas of use</li> <li>Preservation of Hollandise sauce</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>Separate the egg white from the yolk</li> <li>Prepare the lemon juice</li> <li>Melt the butter and separate casein</li> <li>Prepare Bain Marie</li> <li>Boil water, lemon juice, salt and spices</li> <li>Let the egg yolk absorb oil</li> <li>Prepare the sauce</li> </ul>	The Learner: <b>Prepares hollandaise sauce by:</b> <ul style="list-style-type: none"> <li>Preparing equipment and ingredients for Hollandise sauce</li> <li>Preparing Hollandise sauce and its derivatives</li> <li>Preparing for service</li> <li>Preserving under appropriate conditions</li> </ul>
	PERFORMANCE CRITERIA		
	Prepares the tools and ingredients for Hollandise Sauce Prepares the Hollandise Sauce Prepares the derivatives of the Sauce Prepares the sauce for service Preserves the sauce according to technical instructions		

## PERFORMANCE CRITERIA

Prepares the tools and ingredients for Hollandaise Sauce  
Prepares the Hollandaise Sauce  
Prepares the derivatives of the Sauce  
Prepares the sauce for service  
Preserves the sauce according to technical instructions

## OUTPUTS

- Prepared béchamel sauce
- Prepared tomato sauce
- Prepared demi glace sauce
- Prepared mayonnaise sauce
- Prepared mayonnaise sauce
- Prepared hollandaise sauce

**UNIT OF LEARNING OUTCOME**

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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811ORK041	POTATO GARNITURE	32	1,6
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KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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<b>1. Select potatoes and other ingredients to make garniture.</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• The structure and nutritive value of potato</li> <li>• Storing, usage and cooking principles of potatoes</li> <li>• Potatoes types</li> <li>• Place and importance of potatoes in the kitchen</li> <li>• Preparation of the necessary equipment</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Select potatoes</li> <li>• Wash potatoes</li> <li>• Peel potatoes</li> <li>• Rinse potatoes</li> <li>• Slice potatoes</li> </ul>	The Learner: <b>Selects potatoes and other ingredients to make garniture by:</b> <ul style="list-style-type: none"> <li>• Selecting appropriate potatoes for the garniture</li> <li>• Washing the potatoes as per the instructions</li> <li>• Peeling the potatoes as per the instructions</li> <li>• Rinsing the potatoes as per the instructions</li> <li>• Slicing the potatoes appropriately for the garniture</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		

Chooses the suitable potatoes for the garnish Washes the potatoes according to the instructions Peels the potatoes according to the instructions Soaks the potatoes under appropriate conditions Slices the potatoes if necessary for the garnish
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KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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<b>2. Prepare deep fried potato garniture following the correct technique</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Principles to prepare potato garnitures in deep fry</li> <li>• Potato garnitures prepared in single fry</li> <li>• Potato garnitures prepared in double fry</li> <li>• Storage of pre-fried potato garnitures</li> <li>• Dishes to serve with deep fried potato garniture</li> <li>• Principles for service</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare double fried potato garniture</li> <li>• Apply pre-frying</li> <li>• Prepare single fried potato garniture</li> <li>• Prepare for service</li> </ul>	The Learner: <b>Prepares deep fried potato garniture by:</b> <ul style="list-style-type: none"> <li>• Preparing the equipment and the ingredients</li> <li>• Preparing for the double fried garniture</li> <li>• Pre-frying at 120 – 130 °C</li> <li>• Double frying at 160 – 180 °C</li> <li>• Single frying at 160 – 180 °C</li> <li>• Serving with appropriate food</li> </ul>
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PERFORMANCE CRITERIA			
	Prepares the tools and utensils Makes preparations for the twice fried potato garnish Applies preliminary frying at 120 – 130 °C Preserves under suitable conditions Applies the second frying at 160 – 180 °C Prepares for service with the selected dishes		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Prepare potato garniture by boiling the potatoes as per the instructions	The Learner knows and understands: <ul style="list-style-type: none"> <li>Types and characteristics of boiled potato garnitures</li> <li>Dishes to be served with boiled potato garnitures</li> <li>Preparing potato garniture by steaming</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>Select, wash, peel, shape and boil potatoes</li> <li>Prepare garniture from the steamed potatoes</li> <li>Prepare for service</li> </ul>	The Learner: <b>Prepares potato garniture by boiling the potatoes by:</b> <ul style="list-style-type: none"> <li>Selecting appropriate potatoes for the garniture</li> <li>Washing, peeling and shaping potatoes as per instructions</li> <li>Boiling potatoes in salty water and strain</li> <li>Flavouring the garniture</li> <li>Preparing the steam-pot for steamed garniture</li> <li>Cooking steamed potato garniture</li> <li>Serving with appropriate dishes</li> </ul>
	PERFORMANCE CRITERIA		
	Selects the potatoes suitable for garnishing Washes, peels and shapes the potatoes appropriate for the garnish Boils the potatoes in salty water Varies and seasons the garnish Prepares for service Prepares the steaming pan for steamed potato garnish Prepares potato garnish by steaming Prepares the garnish for service with appropriate dishes		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
4. Prepare potato garniture by sautéing as per the instructions	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Preparing Pommes Sautés (Sautéed Potatoes)</li> <li>Dishes Pommes Sautés is served with</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Boil the potatoes and sauté them</li> <li>Sautee raw potatoes</li> <li>Prepare for service</li> </ul>	<p>The Learner:</p> <p><b>Prepares potato garniture by sautéing by:</b></p> <ul style="list-style-type: none"> <li>Preparing equipment and ingredients for the product</li> <li>Boiling potatoes</li> <li>Slicing as per the garniture instructions</li> <li>Preparing garniture after sautéing</li> <li>Shaping raw potatoes for garniture</li> <li>Flavouring the garniture</li> <li>Serving with appropriate dishes</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Prepares the tools and ingredients.</p> <p>Boils the potatoes</p> <p>Shapes the potatoes according to the type of garnish</p> <p>Sauté the potatoes to prepare garnish</p> <p>Shapes the raw potatoes for garnishing</p> <p>Prepares for service with appropriate dishes.</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Prepare potato garniture made of puree	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Process steps for preparing puree</li> <li>Puree types, characteristics and areas to use</li> <li>Dishes served with puree</li> <li>Preparing potato soufflé</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Boil the potatoes</li> <li>Strain boiled potatoes</li> <li>Mash the potatoes</li> <li>Making puree</li> <li>Prepare for service</li> <li>Make soufflé</li> <li>Prepare for service</li> </ul>	<p>The Learner:</p> <p><b>Prepares potato garniture made of puree by:</b></p> <ul style="list-style-type: none"> <li>Preparing equipment and ingredients</li> <li>Boiling salty water</li> <li>Boiling the potatoes until soft</li> <li>Mashing the potatoes using appropriate tools</li> <li>Preparing puree types</li> <li>Flavouring the garniture</li> <li>Preparing for service with the appropriate dishes</li> <li>Making Soufflé Potato out of puree</li> <li>Preparing for service</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Prepares the tools and ingredients to be used</p> <p>Boils the potatoes in salty water until soft</p> <p>Mashes the potatoes with appropriate tools</p> <p>Prepares puree varieties</p> <p>Prepares for service with appropriate dishes</p>		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
6. Prepare potato croquette as per the instructions	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Principles of preparing Pommes Croquette</li> <li>Croquette varieties and areas to use</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Make puree</li> <li>Prepare croquette dough</li> <li>Shape and cook</li> <li>Prepare for service</li> </ul>	<p>The Learner:</p> <p><b>Prepares potato croquette by:</b></p> <ul style="list-style-type: none"> <li>Selecting and prepare equipment and ingredients to use</li> <li>Making puree out of the potatoes</li> <li>Preparing croquette dough</li> <li>Shaping croquette garnitures</li> <li>Preparing for service</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Prepares the tools and ingredients to be used</p> <p>Purees the potatoes</p> <p>Prepares croquette dough</p> <p>Shapes the garnish to be made into croquette</p> <p>Roasts or fries</p> <p>Prepares for service with appropriate dishes</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
7. Prepare baked potato garniture as per the instructions	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Varieties and areas to use of baked potato garniture</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Bake in the oven with the skin on</li> <li>Peel the potatoes, slice, place in the oven tray</li> <li>Bake in the oven</li> <li>Prepare for service</li> </ul>	<p>The Learner:</p> <p><b>Prepares baked potato garniture by:</b></p> <ul style="list-style-type: none"> <li>preparing equipment and ingredients to be used</li> <li>making preparations for the garniture</li> <li>cooking according to the instructions</li> <li>flavouring with the appropriate ingredients</li> <li>preparing for service</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Prepares the tools and ingredients to be used</p> <p>Applies cooking procedure according to the type</p> <p>Seasons with appropriate ingredients</p> <p>Prepares for service</p>		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>8. Prepare potato garniture using the processed potato after being shaped as per the instructions</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Preparation techniques</li> <li>Potato types that are processed after being shaped</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Prepare garniture with the processed potatoes after being shaped</li> <li>Shape, half boil, deep fry, butter fry</li> <li>Serve with appropriate dish</li> </ul>	<p>The Learner:</p> <p><b>Prepares potato garniture using the processed potato by:</b></p> <ul style="list-style-type: none"> <li>Selecting and prepare the equipment and ingredients to be used</li> <li>Preparing for the garniture with the processed potato after shaping</li> <li>Shaping the potatoes</li> <li>Half boiling and deep frying</li> <li>Frying in butter and adding flavour</li> <li>Serving with appropriate dish- showing ability to resolve conflicts.</li> </ul>
<b>PERFORMANCE CRITERIA</b>			
<p>Prepares the tools and ingredients to be used            Shapes the potatoes            Boils halfway            Fries the potatoes            Prepares for service along with other suitable garnish</p>			

### OUTPUTS

- Selected potatoes and other ingredients to make garniture.
- Prepared deep fried potato garniture
- Prepared potato garniture by boiling
- Prepared potato garniture by sautéing
- Prepared potato garniture made of puree
- Prepared potato croquette
- Prepared baked potato garniture
- Prepared potato garniture using the processed potato

UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
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811ORK042	PREPARATION OF MEAT	32	1,6
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KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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<b>1. Recognize meat and different types of it and chop the meat as per instructions and store frozen</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Definition of meat</li> <li>• Classification of meat</li> <li>• Structure and characteristics of meat</li> <li>• Factors affecting the quality of meat</li> <li>• Equipment and tools for processing meat</li> <li>• Points to consider when buying meat</li> <li>• Basic terms to know regarding meat</li> <li>• Seasonings for meat</li> <li>• International cooking techniques for meat</li> <li>• Labelling of meat as per their area of use</li> <li>• Phases for removing meat from body</li> <li>• Methods of preserving meat</li> <li>• Areas of use for meat products</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Remove meat from bones</li> <li>• Remove parts from carcass</li> <li>• Store and preserve meat fresh and frozen</li> </ul>	The Learner: <b>Recognizes meat and different types of it and chops the meat by:</b> <ul style="list-style-type: none"> <li>• Defining and classify meat</li> <li>• Making a list of factors that affect meat</li> <li>• Making a list of points to consider when buying meat</li> <li>• Selecting equipment to use when preparing meat</li> <li>• Preparing marinating varieties as per the instructions</li> <li>• Removing meat from the bones as per the instructions</li> <li>• Storing and preserving meat fresh or frozen</li> <li>• Making a list of international meat cooking methods</li> </ul>
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PERFORMANCE CRITERIA

- Defines and classifies the meat.
- Makes a list of factors that affect the quality of the meat
- Makes a list of points to consider when buying meat
- Selects appropriate tools for meat preparation
- Prepares suitable seasoning
- Removes the meat from the joints according to their purpose of use
- Preserves the meat under suitable conditions, fresh and frozen
- Makes a list of international cooking techniques for meat
- Makes a list of areas to use for meat products

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare pieces of beef and veal as per their area of use and cooking methods	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Characteristics of beef and veal</li> <li>• Differences between beef and veal</li> <li>• Pieces to use from beef and veal and their cooking methods</li> <li>• International cooking techniques for beef and veal</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare beef by cutting out pieces</li> <li>• Prepare meat from ribs</li> <li>• Prepare meat from tenderloin</li> <li>• Prepare meat from sirloin</li> <li>• Store and preserve fresh or frozen</li> </ul>	<p>The Learner:</p> <p><b>Prepares pieces of beef and veal by:</b></p> <ul style="list-style-type: none"> <li>• Separating pieces of beef and veal and classifying for cooking</li> <li>• Preparing meat from ribs</li> <li>• Preparing meat from tenderloin</li> <li>• Preparing meat from sirloin</li> <li>• Storing and preserving the prepared meat under appropriate conditions</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Separate veal from beef and classifying them for cooking</p> <p>Prepare meat cut from ribs</p> <p>Prepare meat cut from tenderloin</p> <p>Prepare meat from sirloin</p> <p>Preserve pieces of meat under appropriate conditions, fresh and frozen</p>			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Recognize butcher processed meat, remove from the bone and store as per their area of use	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The importance of it in the kitchen</li> <li>• The difference of mutton and lamb from the other meat</li> <li>• The difference between mutton and lamb</li> <li>• Parts of mutton and lamb and the cooking techniques</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare equipment and tools</li> <li>• Prepare mutton and lamb meat (neck, arm, leg, brisket, cutlet)</li> <li>• Separate diced pieces, mince, shashlik, grill and fry meat etc. from the pieces.</li> <li>• Store and preserve fresh or frozen</li> </ul>	<p>The Learner:</p> <p><b>Recognizes butcher processed meat, removes from the bone and stores by:</b></p> <ul style="list-style-type: none"> <li>• Selecting and preparing equipment and tools</li> <li>• Telling the difference between mutton / lamb and other meat</li> <li>• Cutting and preparing mutton and lamb (neck, arm, leg, brisket, cutlet)</li> <li>• Separating diced pieces, mince, shashlik, grill and fry meat etc. from the pieces</li> <li>• Selecting appropriate cooking method</li> <li>• Storing and preserving the prepared pieces</li> </ul>

PERFORMANCE CRITERIA			
	<p>Prepares tools and utensils to be used</p> <p>Makes a list of differences between butchery meat and lamb/mutton</p> <p>Chops and prepares lamb and mutton (neck, shoulder, leg, breast, fillet, cutlet)</p> <p>Separates meat pieces for boiling, mince, grill, frying etc.</p> <p>Selects appropriate cooking method</p> <p>Preserves the prepared pieces fresh and frozen</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>4. Clean the poultry carcass, remove meat from bone or prepare to cook as a whole</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The importance of poultry in the kitchen</li> <li>• Classification of poultry meat, their differences and characteristics</li> <li>• Characteristics of tender and tough poultry meat</li> <li>• Points to consider when chopping poultry meat</li> <li>• Preparing poultry meat for cooking</li> <li>• Preparing poultry meat for filling</li> <li>• Preparing poultry meat as a whole or in pieces</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare equipment and tools</li> <li>• Prepare all types of poultry for cooking</li> <li>• Smoke the poultry meat</li> <li>• Clean the tips of wings, neck and rear</li> <li>• Clean insides</li> <li>• Tie for whole cooking</li> <li>• Remove from bones</li> <li>• Prepare for sauté, grill or filling</li> <li>• Store and preserve fresh or frozen</li> </ul>	<p>The Learner:</p> <p><b>Cleans the poultry carcass, removes meat from bone or prepares to cook by:</b></p> <ul style="list-style-type: none"> <li>• Selecting and preparing the equipment and tools</li> <li>• Preparing whole poultry meat for cooking</li> <li>• cleaning the insides carefully</li> <li>• tying for whole cooking</li> <li>• removing from the bones</li> <li>• sautéing and grilling</li> <li>• preparing filling</li> <li>• storing and preserving fresh or frozen</li> </ul>
	PERFORMANCE CRITERIA		
<p>Selects and prepares tools and utensils to be used</p> <p>Prepares whole poultry for cooking</p> <p>Trims the wings, neck and tail end</p> <p>Cleans the inside without rupturing the gallbladder</p> <p>Ties the poultry for whole cooking</p> <p>Removes the meat from the bone</p> <p>Prepares the meat for sauté and grill</p> <p>Prepares for filling</p> <p>Preserves fresh and frozen under appropriate conditions</p>			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>5. Clean the entrails and cut for the cooking purposes</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Types of entrails</li> <li>The importance of entrails in the kitchen</li> <li>Cooking methods and areas of use</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Prepare liver for cooking</li> <li>Prepare heart for cooking</li> <li>Prepare kidneys for cooking</li> <li>Clean tripe and prepare for cooking</li> <li>Clean trotters and prepare for cooking</li> <li>Prepare tongue for cooking</li> <li>Prepare sweetbread for cooking</li> </ul>	<p>The Learner:</p> <p><b>Cleans the entrails and cuts for the cooking purposes by:</b></p> <ul style="list-style-type: none"> <li>Selecting and preparing the equipment and tools</li> <li>Making a list of entrails and their characteristics</li> <li>Storing and preparing under appropriate conditions for future use</li> </ul>
<p><b>PERFORMANCE CRITERIA</b></p>			
<p>Selects and prepares tools and utensils to be used          Makes a list of types and characteristics of entrails          Makes preliminary preparations for the entrails according to their area of use          Preserves fresh until use</p>			

<p><b>OUTPUTS</b></p>
<ul style="list-style-type: none"> <li>Chopped meat</li> <li>Prepared pieces of beef and veal</li> <li>Butcher processed meat</li> <li>Cleaned poultry carcass</li> <li>Cleaned entrails</li> </ul>



## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK133	MEAT DISHES 1	32	1,6

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Cook meat using boiling methods and serve with sauce and garniture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ International boiling methods</li> <li>▪ Points to consider</li> <li>▪ Meat appropriate for Bouilli cooking</li> <li>▪ Meat appropriate for Poché cooking</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Blanche</li> <li>▪ Cook meat using the Bouilli method</li> <li>▪ Cook meat using Poché method</li> <li>▪ Prepare for service with sauces and garniture</li> </ul>	The Learner: <b>Cooks meat using boiling methods and serves by:</b> <ul style="list-style-type: none"> <li>▪ Selecting and preparing appropriate equipment and tools to cook boiled meat</li> <li>▪ Selecting appropriate boiling method as per the meat to be used</li> <li>▪ Selecting an appropriate method of pressurized cooker: blanching, bouilli, poche</li> <li>▪ Preparing for service with sauce and garniture</li> </ul>
	PERFORMANCE CRITERIA		
Selects and prepares the necessary tools and utensils for cooking meat dishes by boiling the meat Selects the boiling method appropriate for the part of the meat Applies preliminary preparation according to the cooking method Selects the appropriate method among blanching, bouilli, poche or pressure cooking Prepares for service with sauce and garnish			
<b>2. Cook meat by frying in oil using the Braisé method and serve with sauce and garniture.</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Points to consider frying in oil (Braisé)</li> <li>▪ Meat and meat dishes prepared using the Braisé method</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Cook meat dishes using Braisé method</li> <li>▪ Prepare for service with sauces and garniture</li> </ul>	The Learner: <b>Cooks meat by frying in oil using the Braisé method and serves by:</b> <ul style="list-style-type: none"> <li>▪ Selecting appropriate equipment and ingredients for cooking meat dishes using the Braisé method</li> <li>▪ Cooking meat dishes using the Braisé method</li> <li>▪ Preparing for service with sauces and garniture</li> </ul>
	PERFORMANCE CRITERIA		
Selects and prepares the necessary tools and utensils for cooking meat dishes by frying in oil Selects the frying method appropriate for the part of the meat Applies preliminary preparation according to the cooking method Selects the appropriate method among braising, braisé or pressure cooking Prepares for service with sauce and garnish			

PERFORMANCE CRITERIA			
	<p>Selects and prepares the appropriate tools and utensils to cook a meat dish using the Braise Method</p> <p>Applies preliminary preparation for the meat</p> <p>Cooks the meat dish with Braise Method</p> <p>Prepares for service with sauce and garnish.</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Cook meat in steam (Etüvé Vapeur) and in its own juice (Etüvé) serve with sauce and garniture</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Equipment to use when cooking in steam</li> <li>• Points to consider when cooking in steam</li> <li>• Health and nutritive value of steam cooking</li> <li>• Meat to use in steam cooking</li> <li>• Equipment to use when cooking meat in its own juice</li> <li>• Points to consider when cooking meat in its own juice</li> <li>• Health and nutritive value of steam cooking meat in its own juice</li> <li>• Meat that can be cooked in its own juice</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Cook meat in steam</li> <li>• Prepare for service with sauce and garniture</li> <li>• Cook meat in its own juice</li> <li>• Prepare for service</li> </ul>	<p>The Learner:</p> <p><b>Cooks meat in steam (Etüvé Vapeur) and in its own juice (Etüvé) and serves by:</b></p> <ul style="list-style-type: none"> <li>• Selecting and preparing equipment and tools</li> <li>• Cooking meat in steam</li> <li>• Cooking meat in its own juice</li> <li>• Preparing for service with garniture and sauce.</li> </ul>
	PERFORMANCE CRITERIA		
	<p>Selects and prepares the tools and utensils to be used</p> <p>Cooks meat dish applying the steam method</p> <p>Cooks meat dish in its own juice</p> <p>Prepares for service with sauce and garnish.</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>4. Prepare and gratine the meat and serve with garniture</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Preparing the meat to be gratined</li> <li>• Equipment to be used when making gratine</li> <li>• Ingredients to be used when making gratine</li> <li>• Points to consider when making gratine</li> <li>• Areas of use for gratine</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Cook dishes by making gratine</li> </ul>	<p>The Learner:</p> <p><b>Prepares and gratines the meat and serves with garniture by:</b></p> <ul style="list-style-type: none"> <li>• Preparing the equipment and ingredients</li> <li>• Preparing the sauce and other ingredients to make gratin</li> <li>• Grating the meat</li> <li>• Preparing for service with sauce and garniture</li> </ul>
		<p>Selects and prepares the tools and utensils to be used</p> <p>Cooks meat dish applying the steam method</p> <p>Cooks meat dish in its own juice</p> <p>Prepares for service with sauce and garnish.</p>	

PERFORMANCE CRITERIA			
	Prepares the tools and utensils to be used Prepares the utensils and ingredients to be used to make gratin. Cooks the meat Au Gratin Prepares for service with sauce and garnish		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
5. Cook in deep fry (frites) in plenty of oil and prepare for service with sauce and garniture	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Definition and importance of frites method</li> <li>• Points to consider when frites cooking</li> <li>• Areas of use for frites</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare batter coat</li> <li>• Cook meat dishes using the frites method</li> <li>• Prepare for service with sauce and garniture</li> </ul>	The Learner: <b>Cooks in deep fry (frites) in plenty of oil and prepares for service by:</b> <ul style="list-style-type: none"> <li>• Preparing equipment and ingredients to be used</li> <li>• Making list of points to consider when applying frites method</li> <li>• Preparing the oil for frites</li> <li>• Preparing the batter coat as per the instructions</li> <li>• Cooking the meat dish using frites method</li> <li>• Preparing for service with sauce and garniture</li> </ul>
	PERFORMANCE CRITERIA		
	Prepares the tools and utensils to be used Makes a list of points to consider when cooking in Frites Method Prepares the Frites oil Prepares the batter coat according to the instructions Cooks the meat dish with Frites Method Prepares for service with sauce and garnish		
OUTPUTS			
<ul style="list-style-type: none"> <li>• Cooked meat using boiling methods</li> <li>• Cooked meat by frying in oil using the Braisé method</li> <li>• Cooked meat in steam</li> <li>• Prepared and gratined meat</li> <li>• Cooked meat in deep fryer</li> </ul>			

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK133	MEAT DISHES 2	32	1,6
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Prepare the meat and cook in the oven using roti method and prepare for service with sauce and garniture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Definition of roti method</li> <li>▪ Points to consider when using roti method</li> <li>▪ Procedures for meat when using roti method</li> <li>▪ Calculating cooking duration for roti method</li> <li>▪ Meats that can be cooked using roti method</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Calculate the time required to cook the meat</li> <li>▪ Cook the meat using the roti method</li> <li>▪ Prepare for service with sauce and garniture</li> </ul>	The Learner: <b>Prepares the meat and cooks in the oven using roti method and prepares for service by:</b> <ul style="list-style-type: none"> <li>▪ Selecting and preparing equipment and ingredients</li> <li>▪ Making list of points to consider when using roti method</li> <li>▪ Preparing the meat for roti cooking</li> <li>▪ Calculating the cooking duration</li> <li>▪ Preparing the oven</li> <li>▪ Cooking the meat using the roti method</li> <li>▪ Preparing for service with sauce and garniture</li> </ul>
	PERFORMANCE CRITERIA		
Prepares the tools and utensils to be used Makes a list of points to consider when cooking in Roti Method Makes preliminary preparations for the meat to be cooked in Roti Method. Calculates the cooking duration Prepares the oven Prepares the oven tray Cooks the meat dish using the Roti Method Prepares for service with sauce and garnish			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Cook the meat using Sautee Method and prepare for service with sauce and garniture	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Definition and importance of Sautee</li> <li>• Points to consider when making Sautee</li> <li>• Areas of use for Sautee</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare a meat dish using the Sautee Method</li> <li>• Prepare for service with sauce and garniture</li> </ul>	<p>The Learner:</p> <p><b>Cooks the meat using Sautee Method and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>• Selecting and preparing the equipment and ingredients to be used</li> <li>• Making list of points to consider when using Sautee method</li> <li>• Preparing the meat for Sautee method</li> <li>• Cooking the meat using the Sautee method</li> <li>• Preparing for service with sauce and garniture</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Selects and prepares the tools and utensils to be used          Makes a list of points to consider when making sauté          Makes preliminary preparations of the meat for sauté          Prepares the meat dish using the sauté method          Prepares for service with sauce and garnish</p>			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Cook the meat in little oil for a long period of time (Poelle Method) and prepare for service with sauce and garniture	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Definition of Poelle Method</li> <li>• Points to consider for Poelle Method</li> <li>• Areas of use for Poelle Method</li> <li>• International cooking temperatures as per the guest wishes.</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare a meat dish using the Poelle Method</li> <li>• Prepare for service with sauce and garniture</li> </ul>	<p>The Learner:</p> <p><b>Cooks the meat in little oil for a long period of time (Poelle Method) and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>• Selecting and preparing the equipment and ingredients to be used</li> <li>• Making list of points to consider when using Poelle method</li> <li>• Preparing the meat for Polle method</li> <li>• Cooking the meat using the Poelle method</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Selects and prepares the tools and utensils to be used          Makes a list of points to consider when shallow frying          Prepares the meat dish using the Poelle method          Prepares for service with sauce and garnish</p>			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>4. Prepare the meat and cook in grilling method and prepare for service with sauce and garniture</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Definition of grilling method</li> <li>• Equipment used in grilling method</li> <li>• Cooking temperatures for grilling method</li> <li>• Areas of use for grilling method</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Cook a meat dish using grilling method</li> <li>• Prepare for service using sauce and garniture</li> </ul>	<p>The Learner:</p> <p><b>Prepares the meat and cooks in grilling method and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>• Selecting and prepare the equipment and ingredients to be used</li> <li>• Telling cooking temperatures</li> <li>• Preparing the meat</li> <li>• Preparing garniture and sauce</li> <li>• Preparing the grill</li> <li>• Cooking the meat using grilling method</li> <li>• Preparing for service with sauce and garniture</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Selects and prepares the tools and utensils to be used  States the cooking temperatures  Makes the preliminary preparations for the meat  Prepares garnish and sauce  Prepares the grill  Cooks the meat dish on grill  Prepares for service with sauce and garnish</p>			
<b>OUTPUTS</b>			
<ul style="list-style-type: none"> <li>• Prepared and cooked meat using rote method</li> <li>• Cooked meat using Sautee Method</li> <li>• Cooked meat using Poelle Method</li> <li>• Prepared and cooked meat using grilling method</li> </ul>			

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK047	FISH AND SEAFOOD	24	1,2

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Recognize the types of fish and use accordingly.</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ The place and importance of fish in the menu</li> <li>▪ Characteristics, types and classification of fish</li> <li>▪ Points to consider when buying fish</li> <li>▪ Cleaning of fish</li> <li>▪ Portioning of fish</li> <li>▪ Storing and preservation of fish</li> <li>▪ Types, characteristics, preservation and use of caviar</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Clean the fish</li> <li>▪ Portion the fish</li> <li>▪ Store and preserve the fish</li> </ul>	The Learner: <b>Recognizes the types of fish and uses accordingly by:</b> <ul style="list-style-type: none"> <li>▪ Telling characteristics, types and classification of fish</li> <li>▪ Making list of points to consider when buying fish</li> <li>▪ Cleaning the fish as per instructions</li> <li>▪ Portioning the fish according to their type and the dish they will be used</li> <li>▪ Storing and preserving fish under appropriate conditions</li> </ul>
	PERFORMANCE CRITERIA		
Classifies the fish according to their characteristics and types Makes a list of points to consider when buying fish Cleans the fish according to the technique Portions the fish according to their type and the dish Preserves the fish under appropriate conditions.			
<b>2. Cook the fish accordingly and prepare for service with garniture and sauce</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Points to consider when cooking fish</li> <li>▪ Fish cooking methods</li> <li>▪ Fish garniture</li> <li>▪ Sauces served with fish</li> <li>▪ Preparing for service</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare garniture and sauce</li> <li>▪ Marinate</li> <li>▪ Cook</li> <li>▪ Prepare for service with sauce and garniture</li> </ul>	The Learner: <b>Cooks the fish accordingly and prepares for service by:</b> <ul style="list-style-type: none"> <li>▪ Preparing the equipment and ingredients to cook fish dishes</li> <li>▪ Preparing boiling water</li> <li>▪ Preparing garniture and sauce</li> <li>▪ Cooking a dish following instructions</li> <li>▪ Preparing for service with sauce and garniture.</li> </ul>

PERFORMANCE CRITERIA			
	Prepares the tools and utensils to be used when cooking fish Prepares water for boiling Prepares sauce and garnish Cooks the dish by following the instructions Prepares for service with sauce and garnish		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Recognize the shellfish and non-shellfish and prepare for service with sauce and garniture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• The place and importance of shellfish and non-shellfish in the menu</li> <li>• Characteristics, types and classification of shellfish and non-shellfish</li> <li>• Points to consider when buying shellfish and non-shellfish</li> <li>• Cleaning of seafood</li> <li>• Seafood that require to be kept alive</li> <li>• Ready processed seafood and their area of use (fresh / frozen)</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare the shellfish and non-shellfish seafood for cooking</li> <li>• Store and preserve shellfish and non-shellfish seafood</li> </ul>	The Learner: <b>Recognizes the shellfish and non-shellfish and prepares for service by:</b> <ul style="list-style-type: none"> <li>• Making list of characteristics and types of shellfish and non-shellfish seafood</li> <li>• Making list of points to consider when buying shellfish and non-shellfish seafood</li> <li>• Cleaning shellfish and non-shellfish seafood</li> <li>• Preparing shellfish and non-shellfish seafood for cooking</li> <li>• Storing and preserving shellfish and non-shellfish seafood under appropriate circumstances</li> </ul>
	PERFORMANCE CRITERIA		
	Makes a list of characteristics and varieties of shellfish and non-shellfish seafood Makes a list of points to consider when buying shellfish and non-shellfish seafood Cleans shellfish and non-shellfish seafood Prepares the shellfish and non-shellfish seafood for cooking Preserves shellfish and non-shellfish seafood under appropriate conditions.		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>4. Cook shellfish and non-shellfish as per the instructions and prepare for service with sauce and garniture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• The place and importance seafood in the menu</li> <li>• Points to consider when cooking seafood</li> <li>• Cooking phases of seafood</li> <li>• Seafood that require to be kept alive</li> <li>• Ready processed seafood and their area of use</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare a seafood dish following instructions</li> <li>• Prepare for service with sauce and garniture</li> </ul>	The Learner: <b>Cooks shellfish and non-shellfish and prepares for service by:</b> <ul style="list-style-type: none"> <li>• Making list of points to consider when buying shellfish and non-shellfish seafood</li> <li>• Preparing the equipment and ingredients</li> <li>• Cooking seafood following the instructions in the recipe</li> <li>• Preparing sauce and garniture for the dish</li> </ul>



## PERFORMANCE CRITERIA

Makes a list of points to consider when cooking shellfish and non-shellfish seafood  
Prepares the tools and utensils to be used  
Cooks the shellfish and non-shellfish seafood according to the instructions  
Prepares garnish and sauce suitable for the dish  
Prepares the dish ready for service with sauce and garnish

## OUTPUTS

- **Recognized and accordingly used fish types.**
- **Accordingly cooked fish**
- **Recognized and prepared shellfish and non-shellfish**
- **Cooked shellfish and non-shellfish**

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK048	SALADS AND SALAD SAUCES	16	0,8

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Select an appropriate sauce for the specific type of salad and prepare sauces in the desired taste, texture and appearance</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ The importance of salad sauces</li> <li>▪ Equipment and ingredients used in making salads</li> <li>▪ Instructions to follow when making salad sauces</li> <li>▪ Salad sauces used in the international cookery and recipes</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare a salad sauce</li> <li>▪ Preserve it for later use</li> </ul>	The Learner: <b>Selects an appropriate sauce for the specific type of salad and prepares sauces by:</b> <ul style="list-style-type: none"> <li>▪ Telling characteristics of equipment and instructions to be used when making a salad sauce</li> <li>▪ Selecting and preparing equipment and instructions to be used when making a salad sauce</li> <li>▪ Preparing a salad sauce</li> <li>▪ Storing and preserving for later use</li> <li>▪ Using in appropriate salads</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
States the tools and utensils used in making salad sauces Selects and prepares tools and utensils used in making salad sauces Prepares salad sauces Preserves the sauces for further use Uses the sauces for suitable salads			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>2. Make salads in the desired taste, texture and appearance using vegetables and prepare for service with appropriate sauce</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ The importance of salad in the menu</li> <li>▪ Fruits and vegetables used in salads</li> <li>▪ Salad garnitures</li> <li>▪ Salad dressing and decoration</li> <li>▪ Areas of use for salads</li> <li>▪ Service utensils</li> <li>▪ Fresh service of salads</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare salad by following instructions</li> <li>▪ Make sure to serve fresh</li> </ul>	The Learner: <b>Makes salads using vegetables and prepares for service by:</b> <ul style="list-style-type: none"> <li>▪ Preparing equipment and ingredients for making salads</li> <li>▪ Making list of characteristics of fruits and vegetables used in salads</li> <li>▪ Making a salad following the instructions in the recipe</li> <li>▪ Decorating and dressing in an appropriate plate</li> <li>▪ Preparing for service with an appropriate sauce</li> <li>▪ Making sure it is served fresh</li> </ul>

PERFORMANCE CRITERIA			
	Prepares tools and ingredients for making salads Makes a list of fruits and vegetables to make salads Prepares a salad by following the instructions Prepares and decorates on a suitable plate Prepares for service with appropriate sauce Makes sure it is served fresh		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Make salads in the desired taste, texture and appearance using grains and pasta and prepare for service with appropriate sauce</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>Types of grains and pasta used in making salads</li> <li>Types of salads made by using grains and salads and the instructions to make these salads</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>Make the salad following instructions in the recipe</li> <li>Make sure the salad is served fresh</li> </ul>	The Learner: <b>Makes salads using grains and pasta and prepares for service by:</b> <ul style="list-style-type: none"> <li>Making list of grains and salads used in salads</li> <li>Preparing equipment and ingredients</li> <li>Making a salad following the instructions</li> <li>Decorating and dressing on an appropriate plate</li> <li>Preparing for service with an appropriate sauce</li> <li>Making sure the salad is served fresh</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	Makes a list of grains and salads used in salads Prepares equipment and ingredients Makes a salad following the instructions Decorates and dresses on an appropriate plate Prepares for service with an appropriate sauce Makes sure the salad is served fresh		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>4. Make salads in the desired taste, texture and appearance using legume and prepare for service with appropriate sauce</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>Legume used in salads</li> <li>Preparing legume for salads</li> <li>Types of salads prepared using legume and the instructions to make them</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>Prepare a salad following the instructions on a recipe</li> <li>Make sure the salad is served fresh</li> </ul>	The Learner: <b>Makes salads using legume and prepares for service by:</b> <ul style="list-style-type: none"> <li>Making list of the legume used in making salads</li> <li>Preparing equipment and ingredients</li> <li>Preparing a salad following the instructions</li> <li>Decorating and dressing on an appropriate plate</li> <li>Making sure the salad is served fresh</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	Prepares tools and ingredients for making salads Makes a list of fruits and vegetables to make salads Prepares a salad by following the instructions Prepares and decorates on a suitable plate Prepares for service with appropriate sauce Makes sure it is served fresh		

PERFORMANCE CRITERIA			
	<p>Makes a list of the legume used in preparing salads            Prepares equipment and ingredients            Prepares a salad following the instructions            Decorates and dresses on an appropriate plate            Makes sure the salad is served fresh</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>5. Make salads in the desired taste, texture and appearance using meat and entrails and prepare for service with appropriate sauce</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Meat and entrails used in making salads</li> <li>• Delicatessen used in making salads</li> <li>• Instructions and steps to follow when making salads</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare a salad following the instructions</li> <li>• Make sure the salad is served fresh</li> </ul>	<p>The Learner:  <b>Makes salads using meat and entrails and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>• Making list of meat and entrails used in salads</li> <li>• Preparing equipment and ingredients</li> <li>• Preparing a salad following instructions</li> <li>• Decorating and dressing in an appropriate plate</li> <li>• Preparing for service with an appropriate sauce</li> <li>• Making sure the salad is served fresh</li> </ul>
	PERFORMANCE CRITERIA		
	<p>Makes a list of meat and entrails used in salads            Prepares equipment and ingredients            Prepares a salad following instructions            Decorates and dresses in a suitable plate            Prepares for service with an appropriate sauce            Makes sure the salad is served fresh</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>6. Make salads in the desired taste, texture and appearance using seafood and prepare for service with appropriate sauce</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Seafood used in salads</li> <li>• Salad types and steps to follow</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Make the salad following instructions</li> <li>• Make sure the salad is served fresh</li> </ul>	<p>The Learner:  <b>Makes salads using seafood and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>• Making list of seafood used in salads</li> <li>• Preparing equipment and ingredients</li> <li>• Preparing a salad following instructions</li> <li>• Decorating and dressing in an appropriate plate</li> <li>• Preparing for service with an appropriate sauce</li> <li>• Making sure the salad is served fresh</li> </ul>

	<b>PERFORMANCE CRITERIA</b>		
	<p>Makes a list of seafood used in salads</p> <p>Prepares equipment and ingredients</p> <p>Prepares a salad following instructions</p> <p>Decorates and dresses in a suitable plate</p> <p>Prepares for service with an appropriate sauce</p> <p>Makes sure the salad is served fresh</p>		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>7. Prepare international salads according to their type and characteristics and prepare for service</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>▪ The importance of international salads in the kitchen</li> <li>▪ International salads and steps to follow when making them</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>▪ Make salad following the instructions</li> <li>▪ Make sure the salad is served fresh</li> </ul>	<p>The Learner:</p> <p><b>Prepares international and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>▪ Making list of equipment and ingredients to make salads</li> <li>▪ Preparing salads following the steps and instructions</li> <li>▪ Decorating and dressing in an appropriate plate</li> <li>▪ Making sure the salad is served fresh</li> </ul>

	<b>PERFORMANCE CRITERIA</b>		
	<p>Makes a list of equipment and ingredients to make salads</p> <p>Prepares salads following the steps and instructions</p> <p>Decorates and dresses in a suitable plate</p> <p>Makes sure the salad is served fresh</p>		

<b>OUTPUTS</b>			
<ul style="list-style-type: none"> <li>▪ Prepared sauces for the specific type of salad</li> <li>▪ Prepared salads using vegetables</li> <li>▪ Prepared salads using grains and pasta</li> <li>▪ Prepared salads using legume</li> <li>▪ Prepared salads using meat and entrails</li> <li>▪ Prepared salads using seafood</li> <li>▪ Prepared international salads</li> </ul>			

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME		HOURS	CREDITS
811ORK049	RICE		24	1,2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
<b>1. Prepare grains to cook rice as per the instructions</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Grains and cereals used in cooking rice</li> <li>▪ Points to consider when preparing grains and cereals</li> <li>▪ The importance of rice in the menu</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare ingredients to cook rice</li> </ul>	The Learner: <b>Prepares grains to cook rice by:</b> <ul style="list-style-type: none"> <li>▪ Making list of grains and cereals to cook rice</li> <li>▪ Making list of grains and cereals used in cooking rice</li> <li>▪ Preparing equipment and ingredients to cook rice</li> <li>▪ Combing out grains and cereals to cook rice</li> <li>▪ Washing grains and cereals to cook rice</li> <li>▪ Straining the grains and cereals to cook rice</li> </ul>	
	PERFORMANCE CRITERIA			
Makes a list of grains and cereal products to be used when cooking rice Makes a list of points to consider when preparing grains and cereal products Prepares the tools and utensils to cook rice Sorts out the grains in order to cook rice Washes the grains in order to cook rice Soaks the grains if necessary Drains the grains				
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
<b>2. Cook rice applying various cooking methods</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Equipment and ingredients used in cooking rice</li> <li>▪ Methods for cooking rice</li> <li>▪ Points to consider when cooking rice</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Cook rice using frying, bathing and boiling methods</li> <li>▪ Brew</li> <li>▪ Prepare for service.</li> </ul>	The Learner: <b>Cooks rice applying various cooking methods by:</b> <ul style="list-style-type: none"> <li>▪ Making list of cooking methods for rice</li> <li>▪ Preparing equipment and ingredients</li> <li>▪ Cooking rice using frying method</li> <li>▪ Cooking rice using bathing method</li> <li>▪ Cooking rice using boiling method</li> <li>▪ Preparing rice for service</li> </ul>	

PERFORMANCE CRITERIA			
	<p>Makes a list of methods to cook rice            Prepares the tools and utensils            Cooks rice using the frying method            Cooks rice using the soaking method            Cooks rice using the boiling method            Prepares the rice for service</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Cook rice from international cuisine</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The importance of rice in the international cuisine</li> <li>• Rice from various international cuisine</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare different types of rice from international cuisine</li> </ul>	<p>The Learner:</p> <p><b>Cooks rice from international cuisine by:</b></p> <ul style="list-style-type: none"> <li>• Making list of rice varieties from international cuisine</li> <li>• Preparing equipment and ingredients</li> <li>• Selecting a recipe for an international rice dish and preparing it</li> </ul>
	PERFORMANCE CRITERIA		
	<p>Makes a list of rice varieties from international cuisine            Prepares equipment and ingredients            Selects a recipe for an international rice dish and prepare it            Prepares the rice for service</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>4. Cook rice from Turkish Cuisine in the desired texture, colour, taste and appearance and prepare for service</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The importance of rice dish in the Turkish Cuisine</li> <li>• The types and varieties of rice in the Turkish Cuisine</li> <li>• Points to consider when preparing for service</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Cook and prepare for service Turkish Cuisine rice dishes</li> </ul>	<p>The Learner:</p> <p><b>Cooks rice from Turkish Cuisine and prepares for service by:</b></p> <ul style="list-style-type: none"> <li>• Making list of Turkish Cuisine Rice dishes</li> <li>• Preparing equipment and utensils</li> <li>• Selecting a rice dish recipe</li> <li>• Cooking the rice dish following the instructions</li> <li>• Brewing the rice</li> <li>• Preparing for service</li> </ul>

## PERFORMANCE CRITERIA

Makes a list of Turkish Cuisine Rice dishes  
Prepares equipment and utensils  
Selects a rice dish recipe  
Cooks the rice dish following the instructions  
Brews the rice  
Prepares for service

## OUTPUTS

- Prepared grains to cook rice
- Cooked rice applying various cooking methods
- Cooked rice from international cuisine
- Cooked rice from Turkish Cuisine



## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK050	PASTA	24	1,2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Select appropriate equipment and ingredients for the type of pasta and prepare it</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ The nutritional value and structure of pasta</li> <li>▪ Characteristics of a quality pasta</li> <li>▪ The importance pasta in the menu</li> <li>▪ Areas of use for pasta</li> <li>▪ Types of pasta</li> <li>▪ Points to consider when cooking pasta</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Boil the pasta</li> <li>▪ Set the cooking duration</li> </ul>	The Learner: <b>Selects appropriate equipment and ingredients for the type of pasta and prepares it by:</b> <ul style="list-style-type: none"> <li>▪ Telling the nutritional value and structure of pasta</li> <li>▪ Making list of characteristics of quality pasta</li> <li>▪ Boiling the pasta</li> <li>▪ Storing and preserving until later use</li> </ul>
	PERFORMANCE CRITERIA		
States the nutritional value and structure of pasta Makes a list of characteristics of quality pasta Boils the pasta Stores and preserves until later use			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>2. Cook pasta and serve with appropriate sauce and garniture</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Pasta garniture</li> <li>▪ Pasta sauces</li> <li>▪ Instructions for macaroni and cheese</li> <li>▪ Preparing pasta dish with garniture and sauce</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare Bolognaise Sauce</li> <li>▪ Prepare Napolitana Sauce</li> <li>▪ Prepare Milanese Sauce</li> <li>▪ Prepare Macaroni and Cheese</li> <li>▪ Prepare pasta for service with garniture and sauce</li> </ul>	The Learner: <b>Cooks pasta and serves by:</b> <ul style="list-style-type: none"> <li>▪ Preparing garniture for pasta service</li> <li>▪ Preparing the appropriate sauce following the instructions</li> <li>▪ Cooking the pasta as per the recipe</li> <li>▪ Preparing for service with garniture and sauces</li> </ul>
	PERFORMANCE CRITERIA		
Prepares garniture for pasta service Prepares the appropriate sauce following the instructions Cooks the pasta as per the recipe Prepares for service with garniture and sauces			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Prepare and cook international pasta varieties</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>International pasta types</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>Prepare Ravioli and Cannelloni dough</li> <li>Prepare and cook Ravioli and Cannelloni</li> <li>Prepare and cook Lasagna</li> <li>Prepare for service</li> </ul>	The Learner: <b>Prepares and cooks international pasta varieties by:</b> <ul style="list-style-type: none"> <li>Making list of international pasta types</li> <li>Preparing equipment and ingredients</li> <li>Preparing Ravioli as per the recipe</li> <li>Preparing Cannollini as per the recipe</li> <li>Preparing Lasagna as per the recipe</li> <li>Preparing for service</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
Makes a list of international pasta types Prepares equipment and ingredients Prepares Ravioli according to the recipe Prepares Cannelloni according to the recipe Prepares Lasagne according to the recipe Prepares for service			
<b>OUTPUTS</b>			
<ul style="list-style-type: none"> <li>Boiled pasta</li> <li>Cooked and served pasta with appropriate sauces</li> <li>Prepared and cooked international pasta</li> </ul>			

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME		HOURS	CREDITS
811ORK147	PREPARING NEW RECIPES		24	1,2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
<b>1. Using vocational documents and experience, design new recipes in the kitchen to use in activities such as competitions and festivals in order to increase the variety</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Definition of a recipe</li> <li>▪ Phases of turning new recipes into standard recipes</li> <li>▪ Reasons and importance of designing recipes</li> <li>▪ Documents to search and examine to make new recipes</li> <li>▪ Sample recipe designs</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Design new recipes using vocational knowledge and skills</li> <li>▪ Cook the new designed recipe</li> <li>▪ Put the recipe in writing</li> </ul>	The Learner: <b>Designs new recipes in the kitchen by:</b> <ul style="list-style-type: none"> <li>▪ Writing down the importance of designing new recipes</li> <li>▪ Researching dishes from relevant sources</li> <li>▪ Selecting appropriate dishes</li> <li>▪ Designing new recipes</li> <li>▪ Preparing the ingredients</li> <li>▪ Cooking demo dish and preparing for service</li> <li>▪ Writing a recipe for the new designed dish</li> </ul>	
	PERFORMANCE CRITERIA			
Writes down the importance of designing new recipes Researches dishes from relevant sources Selects appropriate dishes Designs new recipes Prepares the ingredients Cooks demo dish and prepare for service Writes a recipe for the new designed dish				
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
<b>2. Present the new recipes designed in the kitchen and record evaluations</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ The importance of presenting the new design dish into tasting</li> <li>▪ The people who are to evaluate the new dish</li> <li>▪ The demo work of the new recipes</li> <li>▪ Preparation of an evaluation form and points to consider when preparing this</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Present the new dish for tasting</li> <li>▪ Evaluate the results</li> <li>▪ Make necessary adjustments according to the evaluation results</li> </ul>	The Learner: <b>Presents the new recipes designed in the kitchen and records evaluations by:</b> <ul style="list-style-type: none"> <li>▪ Preparing an evaluation form for the new dish to be tested</li> <li>▪ Setting the scene for the presentation of the new dish</li> <li>▪ Inviting a group of connoisseurs for the presentation of the new dish</li> <li>▪ Writing down the evaluation on the form</li> <li>▪ Making new decision for the positive and negative comments about the new dish</li> </ul>	
	Writes down the importance of designing new recipes Researches dishes from relevant sources Selects appropriate dishes Designs new recipes Prepares the ingredients Cooks demo dish and prepare for service Writes a recipe for the new designed dish			

PERFORMANCE CRITERIA	
	<p>Prepares an evaluation form for the new dish to be tested</p> <p>Sets the scene for the presentation of the new dish</p> <p>Invites a group of connoisseurs for the presentation of the new dish</p> <p>Writes down the evaluation on the form</p> <p>Makes new decision for the positive and negative comments about the new dish</p>

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
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3. Exhibit and photograph the dishes prepared from new recipes.	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The importance of photographing the new dish</li> <li>• Techniques for photographing dishes</li> <li>• Analysing the mistakes in the Picture</li> <li>• Archiving the recipes</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Take photos of the dish on the plate from various angles</li> </ul>	<p>The Learner:</p> <p><b>Exhibits and photographs the dishes prepared from new recipes by:</b></p> <ul style="list-style-type: none"> <li>• Setting the scene for photographing the dishes</li> <li>• Taking pictures from various angles</li> <li>• Archiving the photos and the recipe</li> </ul>
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PERFORMANCE CRITERIA	
	<p>Sets the scene for photographing the dishes</p> <p>Takes pictures from various angles</p> <p>Archives the photos and the recipe</p>

OUTPUTS
<ul style="list-style-type: none"> <li>• Designed new recipes.</li> <li>• Presented new recipes.</li> <li>• Recorded evaluations</li> <li>• Exhibited and Photographed dishes.</li> </ul>

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK144	DOUGH	24	1,2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Prepare cakes at the desired texture, color, taste and look using the whipped dough technique</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Preparation of cake varieties</li> <li>▪ Points to consider when cooking cakes</li> <li>▪ Features of a cooked product</li> <li>▪ Preparation for service</li> <li>▪</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare cake dough</li> <li>▪ Prepare the cake for service</li> </ul>	The Learner: <b>Prepares cakes using the whipped dough technique by:</b> <ul style="list-style-type: none"> <li>▪ Preparing equipment for making a cake</li> <li>▪ Setting the oven at an appropriate temperature for the cake</li> <li>▪ Whipping the egg and sugar until desired texture</li> <li>▪ Adding the other ingredients to the mixture</li> <li>▪ Pouring the mixture into the bowl</li> <li>▪ Cooking the cake until desired texture and maturity</li> <li>▪ Cooling the cake and remove from the bowl</li> <li>▪ Following the measures of personal care, hygiene and cleanliness whilst working</li> </ul>
	PERFORMANCE CRITERIA		
	Prepares equipment for making a cake Sets the oven at an appropriate temperature for the cake Whips the egg and sugar until desired texture Adds the other ingredients to the mixture Pours the mixture into the bowl Cooks the cake until desired texture and maturity Cools the cake and remove from the bowl Follows the measures of personal care, hygiene and cleanliness whilst working		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Prepare cookies at the desired texture, color, taste and look using the whipped dough technique	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Definition of cookies and their importance in pastry</li> <li>• Points to consider when preparing cookies</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare cookie dough.</li> <li>• Prepare various products out of dough</li> <li>• Serve the product</li> </ul>	<p>The Learner:</p> <p><b>Prepares cookies using the whipped dough technique by:</b></p> <ul style="list-style-type: none"> <li>• Preparing equipment for baking cookies</li> <li>• Preparing dough for cookies according to the type of the product</li> <li>• Setting the oven at an appropriate temperature for cookies</li> <li>• Shaping the product as per its type</li> <li>• Baking the cookie until desired texture and it raises</li> <li>• Cooling the cake and prepare for service</li> <li>• Quality checking the cooked product</li> <li>• Following the measures of personal care, hygiene and cleanliness</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Prepares equipment for baking cookies</p> <p>Prepares dough for cookies according to the type of the product</p> <p>Sets the oven at an appropriate temperature for cookies</p> <p>Shapes the product as per its type</p> <p>Bakes the cookie until desired texture and it raises</p> <p>Cools the cake and prepare for service</p> <p>Quality checks the cooked product</p> <p>Follows the measures of personal care, hygiene and cleanliness</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Prepare pizza at the desired taste and look using easy dough.	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Preparation of pizza dough</li> <li>• Preparation of pizza base and usage</li> <li>• Points to consider when baking</li> <li>• Characteristics of a prepared product</li> <li>• Service and storage of pizzas</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Make pizza in various shapes and sizes</li> <li>• Serve pizza</li> </ul>	<p>The Learner:</p> <p><b>Prepares pizza using easy dough.</b></p> <ul style="list-style-type: none"> <li>• Preparing the pizza dough at the right texture</li> <li>• Preparing the pizza base</li> <li>• Preparing the pizza sauce</li> <li>• Spreading the dough to fit the mold</li> <li>• Setting the oven at the desired temperature for cooking pizza</li> <li>• Spreading the sauce on the dough inside the mold</li> <li>• Spreading the pizza base evenly</li> <li>• Cooking until the pizza reaches the desired texture</li> <li>• Slicing the pizza and prepare for service</li> <li>• Following the measures for personal care, hygiene and cleanliness whilst working</li> </ul>

## PERFORMANCE CRITERIA

Prepares the pizza dough at the right texture  
Prepares the pizza base  
Prepares the pizza sauce  
Spreads the dough to fit the mold  
Sets the oven at the desired temperature for cooking pizza  
Spreads the sauce on the dough inside the mold  
Spreads the pizza base evenly  
Cooks until the pizza reaches the desired texture  
Slices the pizza and prepare for service  
Follows the measures for personal care, hygiene and cleanliness whilst working

## OUTPUTS

- Cakes prepared according to the cooking method
- Cookies prepared according to the cooking method
- Pizzas prepared according to the cooking method

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK030	EGGS	24	1,2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Select fresh eggs and prepare them according to the cooking method</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Points to consider when checking for fresh and spoiled eggs</li> <li>▪ Points to consider when cooking eggs</li> <li>▪ Storing the eggs</li> <li>▪ Food where eggs are used</li> <li>▪ Cooking methods for eggs</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Prepare the eggs for cooking</li> <li>▪ Check the eggs to see if they are fresh or spoiled</li> <li>▪ Separate the egg white from the egg yolk</li> <li>▪ Whip the egg</li> </ul>	The Learner: <b>Selects fresh eggs and prepare them according to the cooking method by:</b> <ul style="list-style-type: none"> <li>▪ Preparing the equipment necessary for cooking eggs</li> <li>▪ Preparing eggs for cooking</li> <li>▪ Checking the eggs to see if they are fresh or spoiled</li> <li>▪ Following measures for personal care, hygiene and cleanliness</li> </ul>
	PERFORMANCE CRITERIA		
Prepares the equipment necessary for cooking eggs Prepares eggs for cooking Checks the eggs to see if they are fresh or spoiled Follows measures for personal care, hygiene and cleanliness			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>2. Cook eggs with or without shell by using the boiling method</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Points to consider when boiling eggs</li> <li>▪ Boiling types and where they are used</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Boil with shell on</li> <li>▪ Set boiling time</li> <li>▪ Cook soft-boiled eggs</li> <li>▪ Cook medium-boiled eggs</li> <li>▪ Cook hard-boiled eggs</li> <li>▪ Prepare Oeufs an glace</li> <li>▪ Prepare Oeufs farci</li> <li>▪ Prepare Oeufs poche</li> <li>▪ Boil without shell (poche)</li> <li>▪ Prepare Oeufs poche au gratin (egg gratin)</li> <li>▪ Prepare Oeufs Florentine (egg with spinach)</li> <li>▪ Prepare Oeufs Poche ala Turgue</li> <li>▪ Prepare Oeufs an cocotte (egg in mould)</li> </ul>	The Learner: <b>Cooks eggs with or without shell by using the boiling method by:</b> <ul style="list-style-type: none"> <li>▪ Setting the time for boiling eggs with shell</li> <li>▪ Preparing soft-boiled eggs</li> <li>▪ Preparing medium-boiled eggs</li> <li>▪ Preparing hard-boiled eggs</li> <li>▪ Preparing Oeufs an glace</li> <li>▪ Preparing Oeufs farci</li> <li>▪ Preparing Oeufs poche</li> <li>▪ Preparing varieties of boiled egg without shell (poche)</li> <li>▪ Preparing Oeufs poche au gratin (gratin egg)</li> <li>▪ Preparing Oeufs Florentine (egg with spinach)</li> <li>▪ Preparing Oeufs Poche ala Turgue</li> <li>▪ Preparing Oeufs an cocotte (egg in mould)</li> <li>▪ Following personal care, hygiene and cleanliness when working</li> </ul>



PERFORMANCE CRITERIA			
	<p>Sets the time for boiling eggs with shell</p> <p>Prepares soft-boiled eggs</p> <p>Prepares medium-boiled eggs</p> <p>Prepares hard-boiled eggs</p> <p>Prepares Oeufs an glace</p> <p>Prepares Oeufs farci</p> <p>Prepares Oeufs poche</p> <p>Prepares varieties of boiled egg without shell (poche)</p> <p>Prepares Oeufs poche au gratin (gratin egg)</p> <p>Prepares Oeufs Florentine (egg with spinach)</p> <p>Prepares Oeufs Poche ala Turgue</p> <p>Prepares Oeufs an cocotte (egg in mould)</p> <p>Follows personal care, hygiene and cleanliness when working</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Cook omelet according to the cooking methods	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The place and importance of omelets in a menu</li> <li>• Principles of preparing an omelets</li> <li>• Prepare garnish for omelet s</li> <li>• Types of omelet s</li> <li>• Types of serving omelets</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Cook plain omelet</li> <li>• Cook various types of omelet</li> </ul>	<p>The Learner:</p> <p><b>Cooks omelet according to the cooking methods by:</b></p> <ul style="list-style-type: none"> <li>• Cooking plain omelet</li> <li>• Cooking omelet varieties according to the cooking methods</li> <li>• Preparing hot omelet for service with garnish</li> <li>• Following personal care, hygiene and cleanliness when working</li> </ul>
	PERFORMANCE CRITERIA		
	<p>Prepares equipment for cooking omelets</p> <p>Cooks plain omelet</p> <p>Cooks omelet varieties according to the cooking methods</p> <p>Prepares hot omelet for service with garnish</p> <p>Follows personal care, hygiene and cleanliness when working</p>		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>4. Cook pancakes and crepes according to the cooking methods</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Principles of preparing dough for crepe and pancake</li> <li>Equipment to use when preparing crepe and pancake</li> <li>Use of crepe and pancake</li> <li>Garnish and sauces for crepe and pancake</li> <li>Preparation of crepe and pancake</li> <li>Cooking crepe and pancake</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Prepare the necessary equipment for cooking crepe and pancake</li> <li>Prepare dough for crepe and pancake</li> <li>Cook crepe and pancake</li> <li>Prepare sample products from crepe and pancake</li> </ul>	<p>The Learner:</p> <p><b>Cooks pancakes and crepes according to the cooking methods by:</b></p> <ul style="list-style-type: none"> <li>Preparing equipment necessary to cook crepe and pancake</li> <li>Preparing dough for crepe and pancake</li> <li>Cooking crepe and pancake</li> <li>Preparing sample product from crepe and pancake</li> <li>Following personal care, hygiene and cleanliness when working</li> </ul>
<b>PERFORMANCE CRITERIA</b>			
<p>Prepares equipment necessary to cook crepe and pancake  Prepares dough for crepe and pancake  Cooks crepe and pancake  Prepares sample product from crepe and pancake  Follows personal care, hygiene and cleanliness when working</p>			
<b>OUTPUTS</b>			
<ul style="list-style-type: none"> <li>Fresh eggs prepared according to the cooking method</li> <li>Eggs cooked via boiling methods</li> <li>Varieties of omelets prepared according to the cooking methods</li> <li>Pancakes and crepes prepared according to the cooking methods</li> </ul>			

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
815SBG092	HYGIENE AND SANITATION	16	0,8
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>1. Prepare food at the kitchen in compliance with the Hygiene and Sanitation measures and ready them for service.</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>▪ The importance of Hygiene and Sanitation and the relevant definitions</li> <li>▪ Hygiene and Sanitation Measures</li> <li>▪ Decay in the food</li> <li>▪ Illnesses related to food, factors causing food poisoning and ways to avoid them</li> <li>▪ Principles to follow when storing food</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>▪ Prevent decay in food at the kitchen and storage areas</li> </ul>	<p>The Learner:</p> <p><b>Prepares food at the kitchen in compliance with the Hygiene and Sanitation measures and ready them for service.by:</b></p> <ul style="list-style-type: none"> <li>▪ Listing the hygiene and sanitation measures when preparing food</li> <li>▪ Listing the hygiene and sanitation measures when cooking food</li> <li>▪ Listing the hygiene and sanitation measures when cooling food</li> <li>▪ Listing the hygiene and sanitation measures when preparing food</li> <li>▪ Listing the hygiene and sanitation measures when preparing food for service</li> <li>▪ Listing the hygiene and sanitation measures when storing food</li> </ul>
	PERFORMANCE CRITERIA		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>2. Create a safe work environment by following hygiene and sanitation measures in the kitchen</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Qualities needed for work environment and their effects on work efficiency</li> <li>• Principles of hygiene and sanitation to be followed in the kitchen environment</li> <li>• Cleaning and planning of the work environment</li> <li>• Precaution to take for pest and rodent</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Provide hygiene for work environment</li> </ul>	<p>The Learner:</p> <p><b>Creates a safe work environment by following hygiene and sanitation measures in the kitchen by:</b></p> <ul style="list-style-type: none"> <li>• Checking physical conditions of the work environment</li> <li>• Making the work environment appropriate for the job</li> <li>• Planning the cleaning of the work environment</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Checks physical conditions of the work environment            Makes the work environment appropriate for the job            Plans the cleaning of the work environment</p>		
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>3. Maintain equipment hygiene by applying hygiene and sanitation measures in the kitchen</b>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The importance of cleanliness for the kitchen equipment</li> <li>• Tools and materials used for the cleaning of the kitchen equipment</li> <li>• Principles to follow for the cleaning and maintenance of the kitchen equipment</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Implement cleaning and maintenance for the kitchen equipment</li> </ul>	<p>The Learner:</p> <p><b>Maintains equipment hygiene by applying hygiene and sanitation measures in the kitchen by:</b></p> <ul style="list-style-type: none"> <li>• Cleaning the kitchen equipment</li> <li>• Applying regular maintenance for the kitchen equipment</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
	<p>Cleans the kitchen equipment            Applies regular maintenance for the kitchen equipment</p>		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>4. Produce food in the kitchen in compliance with the food safety regulations in a kitchen environment</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Food safety and its importance</li> <li>• The development period of food safety in Turkey</li> <li>• Regulations related to the application of food safety</li> <li>• Authorized institutions for the provision of food safety in our country</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Work in compliance with the food safety system</li> </ul>	<p>The Learner:</p> <p><b>Produces food in compliance with the food safety regulations in a kitchen environment by:</b></p> <ul style="list-style-type: none"> <li>• Researching and follow regulations regarding Food Safety</li> <li>• Researching and follow systems applied for the Food Safety</li> <li>• Abiding by the Food Safety system of the establishment</li> </ul>
<p><b>PERFORMANCE CRITERIA</b></p>			
<p>Researches and follow regulations regarding Food Safety            Researches and follow systems applied for the Food Safety            Abides by the Food Safety system of the establishment</p>			
<p><b>OUTPUTS</b></p> <ul style="list-style-type: none"> <li>• Food prepared in compliance with the Hygiene and Sanitation Measures</li> <li>• Working environment created in compliance with the Hygiene and Sanitation Measures</li> <li>• Kitchen equipment in compliance with the Hygiene and Sanitation Measures</li> <li>• Food production in compliance with the Food Safety Regulations</li> </ul>			

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
862ISG001	OCCUPATIONAL HEALTH AND SAFETY	8	0,4
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<b>1. Determine factors that pose a threat against the Health and Safety at work and take necessary precautions</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>▪ Occupational safety.</li> <li>▪ Make a list of aims of the occupational safety</li> <li>▪ Occupational health.</li> <li>▪ Explain common safety measures for all the equipment.</li> <li>▪ Make a list of protective equipment.</li> <li>▪ Explain conditions that pose a threat against safety in the buildings</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>▪ Take necessary precautions for safety</li> <li>▪ Adjust work environment according to the factors that would affect occupational health.</li> <li>▪ Adjust work environment according to safety measures</li> <li>▪ Use the equipment perfectly in accordance with the occupational health and safety rules.</li> </ul>	The Learner: <b>Determines factors that pose a threat against the Health and Safety at work and takes necessary precautions by:</b> <ul style="list-style-type: none"> <li>▪ Taking necessary precautions for safety</li> <li>▪ Adjusting work environment according to the factors that would affect occupational health.</li> <li>▪ Adjusting work environment according to safety measures</li> <li>▪ Using the equipment perfectly in accordance with the occupational health and safety rules.</li> </ul>
	PERFORMANCE CRITERIA		
	Explains occupational safety. Makes a list of aims of the occupational safety Explains occupational health. Explains common safety measures for all the equipment. Makes a list of protective equipment. Explains conditions that pose a threat against safety in the buildings Takes necessary precautions for safety Adjusts work environment according to the factors that would affect occupational health. Adjusts work environment according to safety measures Uses the equipment perfectly in accordance with the occupational health and safety rules.		

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
2. Learn the reasons for occupational illness and take necessary precautions	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>Occupational Illnesses.</li> <li>List of precautions against the occupational illnesses</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Perceive occupational illnesses that may emerge.</li> </ul>	<p>The Learner:</p> <p><b>Learns the reasons for occupational illness and takes necessary precautions by:</b></p> <ul style="list-style-type: none"> <li>Explaining occupational Illnesses.</li> <li>Making a list of precautions against the occupational illnesses</li> <li>Perceiving occupational illnesses that may emerge.</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Explains occupational Illnesses.          Makes a list of precautions against the occupational illnesses          Perceives occupational illnesses that may emerge.</p>			
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
3. Take necessary precautions against the accidents, injuries and fire that may happen at work.	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>The term of accident</li> <li>List of causes for occupational accidents.</li> <li>A typical occupational accident at work</li> <li>The effects of occupational accidents on work</li> <li>The effects of occupational accidents on economy</li> <li>The term of fire</li> <li>List of causes for fire.</li> <li>Methods of extinguishing a fire.</li> <li>Fire extinguishing substances.</li> <li>Precautions taken against fire</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>Perform drama for the precautions to be taken at occupational accidents.</li> <li>Present the precautions to be taken against fire via simulation technique</li> <li>Prepare a report about the events following a fire</li> <li>Prepare an accident report</li> </ul>	<p>The Learner:</p> <p><b>Takes necessary precautions against the accidents, injuries and fire that may happen at work by:</b></p> <ul style="list-style-type: none"> <li>Performing drama for the precautions to be taken at occupational accidents.</li> <li>Presenting the precautions to be taken against fire via simulation technique</li> <li>Preparing a report about the events following a fire</li> <li>Preparing an accident report</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Performs drama for the precautions to be taken at occupational accidents.          Presents the precautions to be taken against fire via simulation technique          Prepares a report about the events following a fire          Prepares an accident report</p>			

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>4. Implement procedures following an occupational accident</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• The principles of labor law</li> <li>• The basic concepts of labor law</li> <li>• Legal procedures in an event of an occupational accident.</li> <li>• Elements of labor contract</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Present a drama about the legal procedures in case of an occupational accident.</li> </ul>	<p>The Learner:</p> <p><b>Implements procedures following an occupational accident by:</b></p> <ul style="list-style-type: none"> <li>• Explaining the principles of labor law</li> <li>• Explaining the basic concepts of labor law</li> <li>• Explaining legal procedures in an event of an occupational accident.</li> <li>• Explaining elements of labor contract</li> <li>• Presenting a drama about the legal procedures in case of an occupational accident.</li> </ul>
<b>PERFORMANCE CRITERIA</b>			
<p>Explains the principles of labor law  Explains the basic concepts of labor law  Explains legal procedures in an event of an occupational accident.  Explains elements of labor contract  Presents a drama about the legal procedures in case of an occupational accident.</p>			
<p><b>OUTPUTS</b></p> <ul style="list-style-type: none"> <li>• Determined factors that pose a threat against the Health and Safety at work and taken necessary precautions</li> <li>• Taken necessary precautions for occupational illness</li> <li>• Taken necessary precautions against the accidents, injuries and fire that may happen at work.</li> <li>• Implemented procedures following an occupational accident</li> </ul>			



## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME	HOURS	CREDITS
811ORK079	FRUIT DESSERTS	16	0,8

KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE
<p><b>1. Prepare various types of international fruit desserts at the desired taste, smell and appearance</b></p>	<p>The Learner knows and understands:</p> <ul style="list-style-type: none"> <li>• Preparation of the dessert types</li> <li>• Characteristic of desserts</li> <li>• Decoration and service preparation</li> </ul>	<p>The Learner is able to:</p> <ul style="list-style-type: none"> <li>• Prepare the fruits according to the type of the dessert</li> <li>• Make desserts using the prepared fruit</li> <li>• Prepare the supplementary products for the fruit desserts</li> <li>• Serve the fruit dessert</li> </ul>	<p>The Learner:</p> <p><b>Prepares various types of international fruit desserts by:</b></p> <ul style="list-style-type: none"> <li>• Making a list of the international fruit desserts</li> <li>• Preparing the equipment and ingredients to be used when making international desserts</li> <li>• Implementing preliminary preparation by washing, sorting and slicing the fruit as per the type of the dessert to be made</li> <li>• Cooking the fruit until soft</li> <li>• Selecting and prepare supplementary products as per the international fruit dessert type</li> <li>• Placing the dessert in appropriate service containers once the dessert is ready</li> </ul>
	<b>PERFORMANCE CRITERIA</b>		
<p>Makes a list of international fruit desserts</p> <p>Prepares a complete set of equipment to use in preparing international fruit desserts</p> <p>Prepares the fruits by washing, sorting and slicing them according to the type of the dessert</p> <p>Cooks the fruits until they are soft</p> <p>Selects and prepare the complementary product according to the type of the international fruit dessert</p> <p>Places the dessert into an appropriate service plate along with the complementary product.</p>			

### OUTPUTS

- Prepared international fruit desserts.

## UNIT OF LEARNING OUTCOME

CODE	UNIT OF LEARNING OUTCOME		HOURS	CREDITS
811ORK081	PASTRIES		24	1,2
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
<b>1. Prepare pastries at the desired texture, colour, taste and appearance using poured dough</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Preparation of dough as per the product type</li> <li>• Types of accessory equipment</li> <li>• Decoration and service preparation</li> <li>• Preservation</li> <li>• Pancakes</li> <li>• Waffles</li> <li>• Crepes</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare dough as per the product type</li> <li>• Prepare the accessory equipment as per the product type</li> <li>• Serve</li> </ul>	The Learner: <b>Prepares pastries by:</b> <ul style="list-style-type: none"> <li>• Preparing the equipment and ingredients to be used for poured dough</li> <li>• Preparing the dough as per the product</li> <li>• Preparing the ingredients / filling as per the product</li> <li>• Heating the pan / cooker</li> <li>• Pouring the dough on the hot pan and cooking it</li> <li>• Shaping the dough using the decoration / filling</li> <li>• Preparing for service</li> </ul>	
	PERFORMANCE CRITERIA			
Prepares a complete set of equipment to use in preparing desserts made of poured dough Prepares the dough as per the product Prepares the dough as per the garnish/filling Prepares the pan by heating it up Pours the dough into the pan and cooking Shapes the product by using the garnish/filling Prepares by service after garnishing				
KEY TECHNICAL OUTCOME	KNOWLEDGE	SKILLS	COMPETENCE	
<b>2. Prepare soufflé at the desired colour, taste, softness and rising</b>	The Learner knows and understands: <ul style="list-style-type: none"> <li>• Points to consider when preparing and making soufflé</li> <li>• Service of the soufflé</li> </ul>	The Learner is able to: <ul style="list-style-type: none"> <li>• Prepare soufflé</li> <li>• Serve soufflé</li> </ul>	The Learner: <b>Prepares soufflé by:</b> <ul style="list-style-type: none"> <li>• Pointing to consider when preparing and cooking soufflé</li> <li>• Servicing of soufflé</li> </ul>	

## PERFORMANCE CRITERIA

Prepares a complete set of equipment to use in preparing Special desserts prepared with whipped dough  
Explains characteristics of a soufflé  
Greases and sugar coats the ramekin  
Lightly fries the flour with oil  
Adds the cold milk and other ingredients from the recipe into the flour and cooking the product  
Sets the oven at the correct temperature (160-170 °C)  
Makes the egg whites into foam  
Warms the foam and adding into the cooked mixture  
Pours the mixture into the ramekin  
Cooks until the dough raises and depletes afterwards

## OUTPUTS

- Prepared pastries by using poured dough
- Prepared soufflé

## REFERENCES

- Ministry of National Education, Directorate General for Vocational and Technical Education, Course Information Sheets for Food & Beverage Services Field  
<[http://www.megep.meb.gov.tr/dokumanlar/Ders%20Bilgi%20Formlar%C4%B1/Eski%20Alanlar/Y%C4%B0YECEK%20%C4%B0%C3%87ECEK%20H%C4%B0ZMETLER%C4%B0\\_DBF.rar](http://www.megep.meb.gov.tr/dokumanlar/Ders%20Bilgi%20Formlar%C4%B1/Eski%20Alanlar/Y%C4%B0YECEK%20%C4%B0%C3%87ECEK%20H%C4%B0ZMETLER%C4%B0_DBF.rar)>
- Ministry of National Education, Directorate General for Vocational and Technical Education, Qualifications Chart for Food & Beverage Services Field  
[http://www.megep.meb.gov.tr/dokumanlar/Ders%20Bilgi%20Formlar%C4%B1/Eski%20Alanlar/Y%C4%B0YECEK%20%C4%B0%C3%87ECEK%20H%C4%B0ZMETLER%C4%B0\\_DBF.rar](http://www.megep.meb.gov.tr/dokumanlar/Ders%20Bilgi%20Formlar%C4%B1/Eski%20Alanlar/Y%C4%B0YECEK%20%C4%B0%C3%87ECEK%20H%C4%B0ZMETLER%C4%B0_DBF.rar)

## TECHNICAL SHEET

This training referential is based on learning outcomes and adapted from the original qualification training referential for the “Cookery Technician”, EQF level 4, for IVET Courses, available through the Turkish Ministry of National Education, Directorate General for Vocational and Technical Education, Curricula for Food & Beverage Services Field.

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

It was elaborated during the implementation of a Pilot Project - Intellectual Output no. 2 of the *EURspace\_European IVT Recognition Gateway* Project. The adaptation of the original training referential was influenced by the methodology developed during the project implementation, presented in the *ECVET Methodological Guide for Professionals*, which is available for download at <https://eurspace.eu/>.

The partner responsible for the adaptation of this training referential is Zeynep Mehmet Donmez Vocational and Technical Anatolian High School (Zeynep Mehmet Dönmez Mesleki ve Teknik Anadolu Lisesi).

**EURspace: European IVT Recognition Gateway**

Project number 2015-1-PT01-KA202-013119

**ERASMUS+ PROGRAMME**

KA2 Strategic Partnerships for Vocational Education and Training

The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



Co-funded by the  
Erasmus+ Programme  
of the European Union