This unit is about preparing, cooking and finishing fresh noodles and noodle dishes.

This unit has six learning outcomes:

1. Be able to prepare noodle dishes
2. Understand how to prepare noodle dishes
3. Be able to cook noodle dishes
4. Understand how to cook noodle dishes
5. Be able to finish noodle dishes
6. Understand how to finish noodle dishes.
Evidence

This space is to record your evidence for this unit. The criteria that you should be able to record are within the learning outcomes.

<table>
<thead>
<tr>
<th>No</th>
<th>Method</th>
<th>Summary of evidence, or portfolio reference</th>
<th>Assessor initials</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
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<tr>
<td>2</td>
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<td>4</td>
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Photocopy if required

*Assessment method key: O Observation; PD Professional discussion; Q Questioning; WP Work product; WT Witness testimony; Oth Other*
**What you must do**

(OUTCOME 1)

You must show that you can perform consistently to the same standard. This will be assessed by your assessor using various methods which must include observation of your performance.

<table>
<thead>
<tr>
<th>Circled numbers</th>
<th>must be observed</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Check the noodles and other ingredients meet dish requirements</td>
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<tr>
<td>2</td>
<td>Select the appropriate tools and equipment and use correctly</td>
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<td>3</td>
<td>Prepare the noodles and other ingredients to meet dish requirements</td>
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(OUTCOME 3)

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<thead>
<tr>
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<tbody>
<tr>
<td>4</td>
<td>Cook the noodles and other ingredients to meet dish requirements</td>
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<tr>
<td>5</td>
<td>Make sure the noodle dish has the correct flavour, colour, texture and quantity</td>
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(OUTCOME 5)

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<tr>
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<tbody>
<tr>
<td>6</td>
<td>Present and garnish the noodle dish to meet requirements</td>
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<tr>
<td>7</td>
<td>Make sure the noodle dish is at the correct temperature for holding and serving</td>
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<tr>
<td>8</td>
<td>Safely store any cooked noodle dishes not for immediate use</td>
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</table>

**What you must cover**

(OUTCOMES 1, 3, 5)

You must show that you have covered ALL of the following:

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Noodles

All must be covered. Both of these must be observed by your assessor.

1. fresh noodles
2. dried noodles

Preparation and cooking methods

All must be covered. At least four of these must be observed by your assessor in Chinese or Thai cuisine.

1. soaking
2. blanching
3. straining
4. mixing
5. boiling
6. steaming
7. deep frying
8. wok frying
9. combining cooking methods
UNIT 279 (2FPC17)
PREPARE, COOK AND FINISH NOODLE DISHES

What you must know

Evidence for this section can be collected in a variety of ways. Your assessor will discuss with you how to collect and record this information.

(OUTCOME 2)

To understand how to prepare noodles you need to:

K1 State how to select the correct type, quality and quantity of noodles and other ingredients to meet dish requirements

K2 Describe what quality points to look for in noodles and other ingredients

K3 Describe what to do if there are problems with the noodles and other ingredients

K4 Describe how to carry out different preparation methods according to dish requirements.

(OUTCOME 4)

To understand how to cook noodle dishes you need to:

K5 Describe how to carry out different cooking methods according to dish requirements

K6 Describe how to minimise and correct common faults with noodles and noodle dishes

K7 Describe how to identify when noodle dishes have the correct flavour, colour, texture and quantity.

(OUTCOME 6)

To understand how to finish noodle dishes you need to:

K8 State the correct temperatures for holding and serving noodle dishes

K9 Describe how to store un-cooked, dried and fresh noodles

K10 Describe how to store cooked noodles and noodle dishes

K11 State healthy eating options when preparing, cooking and finishing noodle dishes.
Notes and feedback

You or your assessor may use this space for any notes or additional comments about your work.