PREPARE AND COOK FOOD USING A TANDOOR

This unit is about preparing food for and using a Tandoor oven.

This unit has four learning outcomes:

- 1. Be able to prepare food using a Tandoor
- 2. Understand how to prepare food using a Tandoor
- 3. Be able to cook food using a Tandoor
- 4. Understand how to cook using a Tandoor.

UNIT 280 (2FPC18)

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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.

No	Method	Summary of evidence, or portfolio reference	Assessor initials
1			
2			
3			
4			

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.

Circled numbers **must** be observed

1 2 3 4

1 Select the type and quantity of ingredients needed to prepare the dish



Check the ingredients to make sure they meet quality standards



3 Select the appropriate tools and equipment and use correctly



4 Prepare ingredients according to dish requirements



5 Prepare food for cooking according to dish requirements



6 Safely store any food items not for immediate use



7 Prepare the Tandoor to ensure that it is cooking at the required temperature.

(OUTCOME 3)

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.

Circled numbers

must be observed 1 2 3

8 Place in Tandoor oven in the appropriate position



Cook until food meets dish requirements



10 Remove food items from Tandoor and serve according to dish requirements.



What you must cover

(OUTCOMES 1, 3, 5)

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

1 2 3 4

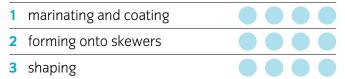
Food for cooking

All must be covered. At least **two** of these must be observed by your assessor.

1 whole pieces of meat and fish	
2 kebabs	
3 bread	

Preparation methods

All must be covered. At least **two** of these must be observed by your assessor.



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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 food using a tandoor you need to:

- K1 State how to select the correct type, quality and quantity of ingredients to meet Tandoor dish requirements
- K2 Describe what quality points to look for in Tandoor dish ingredients
- **K3** Describe what to do if there are problems with the ingredients
- K4 Describe how to carry out different preparation methods according to dish requirements
- K5 State what the correct tools and equipment are and the reasons for using them when using a Tandoor
- K6 Describe how to prepare the Tandoor for cooking.

(OUTCOME 4)

To understand how to cook using a tandoor you need to:

- K7 State the correct temperature for Tandoor cooking
- K8 Describe how to minimise and correct common faults in Tandoor cooking
- K9 Describe what quality points relate to Tandoor cooked dishes.

Notes and feedback

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