This unit is about processing and cooking dishes which incorporate dried ingredients.

This unit has two learning outcomes:

1. Be able to process dried ingredients prior to cooking
2. Understand how to process dried ingredients prior to cooking.
## 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.

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<tr>
<th>No</th>
<th>Method</th>
<th>Summary of evidence, or portfolio reference</th>
<th>Assessor initials</th>
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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.

Circled numbers must be observed

1. Check the dried foods meet dish requirements
2. Select the appropriate tools and equipment and use correctly
3. Re-hydrate dried foods in the correct manner to meet dish requirements
4. Make sure the re-hydrated food has the correct flavour, colour, texture and quantity
5. Remove non-edible parts of the re-hydrated food
6. Make sure the re-hydrated food is held ready for combining with other ingredients in a way which preserves its colour, consistency and flavour
7. Safely store any re-hydrated food not for immediate use.

What you must cover

(OUTCOME 1)

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

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

1. dried meat
2. dried fish and shellfish
3. dried vegetable and mushroom

Preparation methods
All must be covered. At least four of these must be observed by your assessor.

1. Cleaning
2. Soaking
3. Washing
4. Straining
5. Storage
UNIT 276 (2FP8)
PROCESS DRIED INGREDIENTS PRIOR TO COOKING

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 process dried ingredients prior to cooking you need to:

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

K2 Describe what quality points to look for in dried ingredients

K3 Describe what to do if there are problems with the dried ingredients

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

K5 Describe how to minimise and correct common faults when using dried ingredients

K6 State the correct temperatures for holding and storing dried ingredients

K7 State how to uncooked, re-hydrated ingredients.
Notes and feedback

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