

UNIT 277 (LEVEL 2 UNIT, 2 CREDITS)

PREPARE AND MIX SPICE AND HERB BLENDS

This unit is about selecting, preparing and blending a variety of spices and herbs to produce spice mixes ready for cooking.

This unit has two learning outcomes:

1. Be able to prepare and mix spice and herb blends
2. Understand how to prepare and mix spice and herb blends.

UNIT 277 (2FP9)

**PREPARE AND MIX
SPICE AND HERB BLENDS**

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.

For assessment criteria 7, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding or serving) but must observe the other.

Circled numbers

must be observed

1 2 3 4

- | | 1 | 2 | 3 | 4 |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 Select the type and quantity of ingredients needed for the spice mix | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 Check the ingredients to make sure they meet quality standards | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 Select the appropriate tools and equipment and use correctly | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4 Combine the ingredients according to spice mix requirements | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5 Process the spice mix to meet requirements | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6 Make sure the spice mix has the correct flavour, colour, aroma, consistency and quantity | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7 Make sure the spice mix is at the correct temperature for holding and serving | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 Safely store any cooked or uncooked spice mixes not for immediate use in a way that preserves the flavour, colour, aroma and consistency. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

What you must cover

(OUTCOME 1)

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

1 2 3 4

Ingredients

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

- | | | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 fresh spices and herbs | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 dried spices | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 vegetables | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Preparation methods

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

- | | | | | |
|-------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 cleaning and trimming | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 weighing/measuring | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 chopping | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4 crushing | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5 pounding | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6 grinding | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7 mixing | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Equipment

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

- | | | | | |
|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 1 spice grinding machine | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2 pestle and mortar | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3 knives | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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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 and mix spice and herb blends you need to:

- K1** State how to select the correct type, quality and quantity of ingredients to meet spice mix requirements

- K2** Describe what quality points to look for in spice mix ingredients

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

- K4** State what the correct tools and equipment are and the reasons for using them when carrying out the necessary preparation methods

- K5** State what the correct tools and equipment are and the reasons for using them when carrying out the necessary cooking methods

- K6** Describe how to carry out different preparation methods according to spice mix requirements

- K7** State the correct temperatures for cooking and toasting spices

- K8** Describe how to identify when individual spices and spice mixes have the correct colour, flavour, aroma, consistency and quantity

- K9** State how to finish and store spice mixes

K10 Describe how to minimise and correct common faults in spice mixes

K11 Describe how to balance the flavour, texture, colour, consistency and quality of the final spice mix

K12 Describe what quality points relate to spice mixes

K13 State the correct temperatures and conditions for holding and storing spice mixes

K14 State how to store spice mixes.
