

UNIT 280 (LEVEL 2 UNIT, 4 CREDITS)

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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FOOD USING A TANDOOR**

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	<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 Prepare ingredients according to dish requirements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Prepare food for cooking according to dish requirements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Safely store any food items not for immediate use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Prepare the Tandoor to ensure that it is cooking at the required temperature.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(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	4
8 Place in Tandoor oven in the appropriate position	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 Cook until food meets dish requirements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Remove food items from Tandoor and serve according to dish requirements.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 kebabs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 bread	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Preparation methods

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

1 marinating and coating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 forming onto skewers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 shaping	<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 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.
