

Unit 308: Produce and present advanced main course dishes using standardised recipes

Unit introduction

Unit information

Level: 3
GLH: 120

Unit aims

An operation's own standardised recipes are used to control production, ensuring standards are achieved no matter who is producing it, whether it is a new employee making a dish for the first time or an experienced member of staff increasing the recipe to meet the number of guests expected.

The purpose of this unit is to provide learners with the skills in how to produce and present advanced main course dishes using standardised recipes, ensuring an ability to adjust standardised recipes to meet volume demands or guest needs

Learners will also use classical and contemporary methods of preparation to create the main course to a meal experience or lunch option for the guest suitable for restaurant and volume catering.

Learners should consider the following questions as a starting point to this unit:

- How to prepare an emulsion-based sauce?
- How to prepare shellfish prior to cooking?
- The purpose of resting meat before service?
- How to finish vegetarian dishes?

Learning outcomes

The learner will:

1. Be able to prepare, cook and serve advanced meat, poultry and offal main course dishes
2. Be able to prepare, cook and serve advanced fish, shellfish & crustacean main course dishes
3. Be able to prepare, cook and serve advanced vegetarian main course dishes
4. Be able to prepare, cook and serve hot sauces for advanced dishes
5. Be able to prepare, cook and serve advanced side dishes

Summary of assessment methods and conditions

Externally marked practical assignment

Learners are required to successfully complete practical assignments to be assessed in centre.