

**CURRICULUM of COMPETENCYUNIT (CoCU)**

<b>Sub Sector</b>		<b>KITCHEN</b>						
<b>Job Area</b>		<b>FOOD PREPARATION AND PRODUCTION</b>						
<b>Competency Unit Title</b>		<b>APPETIZER PRODUCTION</b>						
<b>Learning Outcome</b>		<p>The person who is competent in this CU shall be able to produce Appetizer Production to ensure foods produced meet the requirement in accordance with food standards set by the establishment and to provide food for guest satisfaction. Upon completion of this competency unit, trainee will be able to:-</p> <ul style="list-style-type: none"> <li>• Obtain appetizer production standard recipes</li> <li>• Select appetizer production equipment, utensils,</li> <li>• Select appetizer production ingredients</li> <li>• Carry out appetizer dishes production</li> </ul>						
<b>Competency Unit ID</b>		<b>HT-012-2:2012-C06</b>	<b>Level</b>	2	<b>Training Duration</b>	60	<b>Credit Values</b>	6
<b>Work Activities</b>	<b>Related Knowledge</b>	<b>Related Skills</b>	<b>Attitude /Safety/ Environmental</b>		<b>Training Hours</b>	<b>Delivery Mode</b>	<b>Assessment Criteria</b>	
1. Obtain appetizer production standard recipes	i. Introduction to appetizer production <ul style="list-style-type: none"> <li>• Definition of appetizer production</li> </ul> ii. Types of appetizer <ul style="list-style-type: none"> <li>• Salad                             <ul style="list-style-type: none"> <li>- Introduction of salad appetizer</li> <li>- Types of salad appetizer</li> <li>- Green salad</li> <li>- Vegetables, grain, legume and pasta salad</li> </ul> </li> </ul>				4	Lecture, Video Presentation & Observation	i. Salad appetizer production standard recipes selected ii. Hors D'oeuvre production standard recipes selected iii. Salad dressing standard recipes selected	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
	<ul style="list-style-type: none"> <li>- Bound salad</li> <li>- Fruit salad</li> <li>- Composed salad</li> <li>- Gelatine salad</li> <li>• Ingredient               <ul style="list-style-type: none"> <li>- Arrangement and presentation</li> <li>- Structure of salad</li> <li>- Recipes and technique</li> </ul> </li> <li>• Hors D'oeuvre               <ul style="list-style-type: none"> <li>- Canapé</li> <li>- Cocktail</li> <li>- Relishes</li> <li>- Dips</li> <li>- Tapas</li> </ul> </li> <li>iii. Dressing               <ul style="list-style-type: none"> <li>• Introduction</li> <li>• Ingredient                   <ul style="list-style-type: none"> <li>- Oil</li> <li>- Vinegar</li> <li>- Lemon juice</li> <li>- Eggs yolk</li> <li>- Seasoning and</li> <li>- Flavouring</li> </ul> </li> <li>• Emulsion in Salad Dressing                   <ul style="list-style-type: none"> <li>- Temporary</li> <li>- Permanent</li> </ul> </li> <li>• Types of dressing                   <ul style="list-style-type: none"> <li>- Oil and vinegar dressing</li> <li>- Emulsified dressing</li> <li>- Other dressing</li> </ul> </li> </ul> </li> </ul>					

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		i. Determine appetizer production method ii. Interpret types of appetizer production recipes	<u>Attitude:</u> i. Presentable appearance with apparent personal hygiene and professionally attire  <u>Safety:</u> i. Adhere to hygiene and safety requirement	8	Demonstration, Observation & Hand-on Practices	
2. Select appetizer production equipment and utensils	i. Appetizer production utensils and equipment classification <ul style="list-style-type: none"> <li>• Knives, hand tools and small equipment</li> <li>• Pots, pans, containers and its usage</li> <li>• Measuring devices               <ul style="list-style-type: none"> <li>- Measurement scale</li> <li>- Measuring spoon</li> <li>- Food thermometer</li> </ul> </li> <li>• Cooking equipment               <ul style="list-style-type: none"> <li>- Range tops, ovens, broiler,</li> </ul> </li> </ul>			4	Lecture, Video Presentation & Observation	i. Appetizer production equipment and utensils identified ii. Usage of appetizer production utensils and equipment demonstrated iii. Operating procedures and safety aspects adhered. iv. Basic handling practises performed

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
	<p>salamander, griddles, rotisseries, fryers, skillets</p> <ul style="list-style-type: none"> <li>• Processing equipment <ul style="list-style-type: none"> <li>- mixers, food cutter, slicers, blender</li> </ul> </li> <li>• Food holding and storage equipment <ul style="list-style-type: none"> <li>- Hot</li> <li>- Cold</li> </ul> </li> </ul>					
		<ol style="list-style-type: none"> <li>i. Identify types of utensils and equipment and usage</li> <li>ii. Interpret operating procedures and safety aspects</li> <li>iii. Apply basic handling practises</li> </ol>	<p><u>Attitude:</u></p> <ol style="list-style-type: none"> <li>i. Meticulous in identifying utensils and equipment and usage</li> <li>ii. Apply hygiene and cleanliness of work area</li> <li>iii. Follow HACCP requirement</li> </ol> <p><u>Safety:</u></p> <ol style="list-style-type: none"> <li>i. Adhere to safety requirement</li> </ol>	8	Demonstration, Observation & Hand-on Practices	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
3. Select appetizer production ingredients	i. Appetizer production ingredients <ul style="list-style-type: none"> <li>• Quality of ingredients</li> <li>• Standard weight, scaling and measurement technique</li> </ul>			4	Lecture, Video Presentation & Observation	i. Types of appetizer production ingredients determined ii. Quality of appetizer production ingredients applied
		i. Identify appetizer ingredient items classification. ii. Interpret appetizer ingredient usage iii. Ensure quality of appetizer ingredient iv. Apply standard weight, scaling and measurement technique	<u>Attitude:</u> <ul style="list-style-type: none"> <li>i. Meticulous in identifying utensils and equipment and usage</li> <li>ii. Apply hygiene and cleanliness of work area</li> <li>iii. Follow HACCP requirement</li> </ul> <u>Safety:</u> <ul style="list-style-type: none"> <li>i. Adhere to hygiene and safety requirement.</li> </ul>	8	Demonstration, Observation & Hand-on Practices	iii. <i>Mise-en-place</i> properly done iv. Standard weight, scaling and measurement technique performed

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
4. Carry out appetizer dishes production	i. Understand types of appetizer dishes production <ul style="list-style-type: none"> <li>• Salad appetizer               <ul style="list-style-type: none"> <li>- Green salad</li> <li>- Vegetables, grain, legume and pasta salad</li> <li>- Bound salad</li> <li>- Fruit salad</li> <li>- Composed salad</li> <li>- Gelatine salad</li> </ul> </li> <li>• Hors D'oeuvre               <ul style="list-style-type: none"> <li>- Canapé</li> <li>- Cocktail</li> <li>- Relishes</li> <li>- Dips</li> <li>- Miscellaneous</li> </ul> </li> </ul> ii. Appetizer production preparation and cooking iii. Portioning , Taste and flavour iv. Presentation and garnish technique			8	Lecture, Video Presentation & Observation	i. Appetizer production preparation and cooking determined ii. Portioning and Taste and flavour applied iii. Presentation and garnish technique performed iv. Fault and corrective actions taken
		i. Interpret types of appetizer dishes production ii. Apply method of stock, soup and hot sauce preparation iii. Ensure portioning , taste and flavour		16	Demonstration, Observation & Hand-on Practices	

Work Activities	Related Knowledge	Related Skills	Attitude /Safety/ Environmental	Training Hours	Delivery Mode	Assessment Criteria
		iv. Apply presentation and garnish technique v. Apply fault and corrective actions.	<u>Attitude:</u> i. Apply different type of appetizer production. ii. Apply hygiene and cleanliness of work area iii. Follow HACCP requirement  <u>Safety:</u> i. Adhere to safety and HACCP requirement			

## Employability Skills

Core Abilities	Social Skills
<p>01.01 Identify and gather information            01.02 Document information, procedures or processes            01.03 Utilize basic IT applications            01.04 Analyze information            01.05 Utilize the Internet to locate and gather information            01.06 Utilize word processor to process information</p> <p>02.01 Interpret and follow manuals, instructions and SOP's            02.02 Follow telephone/ telecommunication procedures            02.03 Communicate clearly            02.04 Prepare brief reports and checklists using standard forms            02.05 Read/interpret flowcharts and pictorial information            02.06 Write memos and letters            02.07 Utilize Local Area Network (LAN)/Intranet to exchange information            02.08 Prepare pictorial and graphic information</p> <p>03.01 Apply cultural requirements to the workplace            03.02 Demonstrate integrity and apply ethical practices            03.03 Accept responsibility for own work and work area            03.04 Seek and act constructively upon feedback about performance            03.05 Demonstrate safety skills            03.06 Respond appropriately to people and situations            03.07 Resolve interpersonal conflicts            03.08 Develop and maintain a cooperation within work group</p> <p>04.01 Organize own work activities            04.02 Set and revise own objectives and goals            04.03 Organize and maintain own workplace            04.04 Apply problem solving strategies            04.05 Demonstrate initiative and flexibility</p> <p>06.01 Understand systems            06.02 Comply with and follow chain of command            06.03 Identify and highlight problems            06.04 Adapt competencies to new situations/systems            06.05 Analyze technical systems            06.06 Monitor and correct performance of systems</p>	<ol style="list-style-type: none"> <li>1. Communication Skills</li> <li>2. Conceptual Skills</li> <li>3. Interpersonal Skills</li> <li>4. Learning Skills</li> <li>5. Leadership Skills</li> <li>6. Multitasking and prioritizing</li> <li>7. Self-discipline</li> <li>8. Teamwork</li> </ol>



## Tools, Equipment and Materials (TEM)

Items	RATIO (TEM : Trainees)
1. Kitchen Equipment	1 : 5
2. Kitchen Utensils	1 : 1
3. Ingredients	1 : 1
4. Checklist form	1 : 1
5. Standard Recipe	1 : 1
6. Standard Operation Procedure (SOP)/Manual	1 : 5

## References

REFERENCES
<ol style="list-style-type: none"><li>1. The Culinary Institute of America, 2011. The Professional Chef. 9th Edition. Wiley. ISBN: 978-0-470-42135-2</li><li>2. Wayne Gisslen, 2011. Professional Cooking. 7th Edition. Wiley. ISBN 978-0-470-19752-3</li><li>3. The Culinary Institute of America, In the Hands of a Chef: The Professional Chef's Guide to Essential Kitchen Tools. Wiley. ISBN: 978-0-470-08026-9</li><li>4. Wayne Gisslen, 2004. Essentials of Professional Cooking. Wiley. ISBN: 978-0-471-20202-8</li><li>5. Online Video Resources<ul style="list-style-type: none"><li>• Roux-Be (The Reluctant Chef online resources) - <a href="http://www.reluctantgourmet.com/rouxbe.htm">http://www.reluctantgourmet.com/rouxbe.htm</a></li><li>• About.com. Culinary Arts - <a href="http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm">http://culinaryarts.about.com/od/culinaryreference/tp/culinaryvideos.htm</a></li><li>• Stella Culinary - <a href="http://www.stellaculinary.com/">http://www.stellaculinary.com/</a></li><li>• The Culinary Institute of America (more than 86,000 culinary &amp; related resources) - <a href="http://www.ciachef.edu/">http://www.ciachef.edu/</a></li></ul></li></ol>