

CU934 Produce Cold Starters and Salads

Unit summary

This unit is about preparing and presenting cold products such as salads, bread products, pies, pâtés and cured meats. It also covers the holding of such foods to maintain effective food safety.

Evidence requirements

Unit CU934	Produce Cold Starters and Salads
Learning outcome 1	Be able to produce cold starters and salads
<p>The assessor <u>must</u> assess assessment criteria 1.1-1.5 by directly observing the candidate's work.</p> <p>The assessor may assess assessment criteria 1.6 through questioning or witness testimony if no naturally occurring evidence is available.</p>	
<p>What you must COVER for Learning outcome 1</p>	<p>There must be performance evidence, gathered through observing the candidate's work for:</p> <ul style="list-style-type: none"> ▪ at least five from food products: <ul style="list-style-type: none"> a) bread products b) salads c) pre-prepared pastry items d) cooked and cured meats e) fish and shellfish f) pre-prepared patés g) cold dressings and sauces h) pre-prepared vegetable items ▪ at least four from preparation methods: <ul style="list-style-type: none"> a) de-frosting b) washing c) slicing d) dressing e) garnishing f) portioning g) combining ingredients <p>Evidence for the remaining points under 'what you must cover' may be assessed through questioning or witness testimony.</p>

Description of evidence or activity

CU934 Produce Cold Starters and Salads

Date	Description of evidence/activity	APP/Box number	Assessor signature	IV initial

Learning outcome 1: Be able to produce cold starters and salads					
Assessment criteria					
1.1 obs	Check ingredients meet dish requirements				
1.2 obs	Choose and use tools and equipment correctly				
1.3 obs	Prepare products using the correct preparation methods				
1.4 obs	Make sure that food products have the correct flavour, colour, texture and quantity				
1.5 obs	Make sure that food products are garnished and presented to meet organisational requirements				
1.6	Safely store any prepared food not for immediate consumption				

The assessor may assess assessment criteria 1.6 through questioning or witness testimony if no naturally occurring evidence is available.

What you must cover for Learning outcome 1						
C1	Food products (obs at least 5)					
	a	bread products				
	b	salads				
	c	pre-prepared pastry items				
	d	cooked and cured meats				
	e	fish and shellfish				
	f	pre-prepared pates				
	g	cold dressings and sauces				
	h	pre-prepared vegetable items				
C2	Preparation methods (obs at least 4)					
	a	de-frosting				
	b	washing				
	c	slicing				
	d	dressing				
	e	garnishing				
	f	portioning				
	g	combining ingredients				

Learning outcome 2: Understand how to produce cold starters and salads					
Assessment criteria					
2.1	Describe how to check that food products and garnish ingredients meet requirements				
2.2	State what quality points to look for in the presentation of cooked, cured and prepared foods				
2.3	Describe what to do if there are any problems with the ingredients				
2.4	State which tools and equipment should be used to carry out the relevant preparation methods				
2.5	State why it is important to use the correct tools, equipment and techniques				
2.6	Describe how to prepare the food products and garnish ingredients for cold presentation				
2.7	Describe how to produce basic dressings and cold sauces				
2.8	Describe how to finish and garnish cold starters and salads				
2.9	Describe how to identify the correct colour, flavour, texture and quantity of food products				
2.10	State why time and temperature are important when preparing cooked, cured and prepared for presentation				
2.11	State healthy eating options available when preparing and presenting food for cold presentation				

Supplementary evidence for CU934

Provide evidence to cover any gaps:

Assessment criteria reference	Evidence (eg witness testimony)	Appendix (if appropriate)

Unit Achievement Record

CU934

Produce Cold Starters and Salads

Candidate declaration:

All of the evidence presented is representative of my current performance, is valid and safe.

Print name: _____ Signature: _____ Date: _____

Assessor summative statement:

Print name: _____ Signature: _____ Date: _____

Internal verifier (if sampled)

Print name: _____ Signature: _____ Date: _____