

PREPARE SOUPS

UNIT CODE: HOS/OS/FP /CR/03/6/A

UNIT DESCRIPTION

This unit specifies the competencies required to plan, prepare and present soups. It involves preparing various soups: cream, puree, clear, cold, national and bisques.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function.	These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare cream soups	1.1 Ingredients selected as per the recipe 1.2 Ingredients prepared as per the recipe specifications 1.3 Hygiene standards and procedures observed as per HACCP 1.4 <i>Vegetables</i> (where necessary) <i>prepared</i> as per the recipe 1.5 Stock added as per the recipe 1.6 Soup simmered till cooked 1.7 <i>Thickening agent</i> (where necessary) added as per the recipe 1.8 <i>Seasoning</i> and taste checked as per recipe 1.9 Cream/milk added 1.10 Garnish, Present and dispense soup as per recipe and style of service
2. Prepare puree soups	2.1 Ingredients selected as per the recipe 2.2 Ingredients prepared as per the recipe specifications 2.3 Hygiene standards and procedures observed as per HACCP 2.4 <i>Vegetables</i> (where necessary) <i>prepared</i> as per the recipe 2.5 Stock added as per the recipe 2.6 Soup simmered till cooked

	<p>2.7 Thickening agent (where necessary) added as per the recipe</p> <p>2.8 Seasoning and taste checked as per recipe</p> <p>2.9 Garnish, present and dispense soup as per recipe and style of service</p>
3. Prepare clear soups	<p>3.1 Ingredients selected as per the recipe</p> <p>3.2 Ingredients prepared as per the recipe specifications</p> <p>3.3 Hygiene standards and procedures observed as per HACCP</p> <p>3.4 Vegetables (where necessary) prepared as per the recipe</p> <p>3.5 Clarify (Egg white added) as per the specification</p> <p>3.6 Stock added as per the recipe</p> <p>3.7 Soup simmered till cooked</p> <p>3.8 Seasoning and taste checked as per recipe</p> <p>3.9 Garnish, present and dispense soup as per recipe and style of service</p>
4 Prepare cold soups	<p>4.1 Ingredients selected as per the recipe</p> <p>4.2 Ingredients prepared as per the recipe specifications</p> <p>4.3 Hygiene standards and procedures observed as per HACCP</p> <p>4.4 Vegetables (where necessary) prepared as per the recipe</p> <p>4.5 Stock added as per the recipe</p> <p>4.6 Soup simmered till cooked</p> <p>4.7 Seasoning and taste checked as per recipe</p> <p>4.8 Blend prepared ingredients with vegetable stock</p> <p>4.9 Chilling done if desired</p> <p>4.10 Garnish, present and dispense soup as per recipe and style of service</p>
5 Prepare National soups	<p>5.1 Ingredients selected as per the recipe (specific to nationality)</p> <p>5.2 Ingredients prepared as per the recipe specifications</p> <p>5.3 Hygiene standards and procedures observed as per HACCP</p>

	<p>5.4 Vegetables (where necessary) prepared as per the recipe</p> <p>5.5 Stock added as per the recipe</p> <p>5.6 Soup simmered till cooked</p> <p>5.7 Seasoning and taste checked as per recipe</p> <p>5.8 Garnish, present and dispense soup as per recipe and style of service</p>
6 Prepare bisques	<p>6.1 Ingredients selected as per the recipe</p> <p>6.2 Ingredients prepared as per the recipe specifications</p> <p>6.3 Hygiene standards and procedures observed as per HACCP</p> <p>6.4 Vegetables (where necessary) prepared as per the recipe</p> <p>6.5 Sauté ingredients as per the recipe</p> <p>6.6 Stock added as per the recipe</p> <p>6.7 Soup simmered till cooked</p> <p>6.8 Seasoning and taste checked as per recipe</p> <p>6.9 Garnish, present and dispense soup as per recipe and style of service</p>

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RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Thickening agent may include but not limited to:	<ul style="list-style-type: none"> • Roux • Flour • Milk • Corn starch • Potatoes • Rice • Bread • Arrowroot

<p>2. <i>Seasonings</i> may include but not limited to:</p>	<ul style="list-style-type: none"> • Salt • Pepper • Herbs • Spices
<p>3. <i>Vegetables prepared</i> may include but not limited to:</p>	<ul style="list-style-type: none"> • Peeling • Cutting • Trimming • De-stocking • Chopping <ul style="list-style-type: none"> ○ Turning ○ Shredding ○ Slicing ○ Grating ○ Piping ○ Mashing
<p>4. <i>Garnishes</i> may include but not limited to:</p>	<ul style="list-style-type: none"> • Assorted vegetables/fruits prepared creatively • Herbs

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Kitchen equipment selection and use
- Food presentation techniques
- Thickening soups
- Knife skills
- Vegetable cuts
- cooking methods
- Cleaning methods (scrubbing, cleaning with cold/warm water, use of vegetable wash)
- Use of other working tools and equipment (chopping board)
- Creativity/Innovation
- Garnishing
- Personal grooming

Required Knowledge

The individual needs to demonstrate knowledge and understanding of:

Required Knowledge

The individual needs to demonstrate knowledge of:

- Hazard Analysis of Critical Control Points (HACCP)
- Standard Operating Procedure (SOP)
- Occupational Safety and Health (OSH)
- Work place procedures
- Thickening agents
- Seasoning soups
- Time management
- Efficient workflow
- Nutrition and dietetics
- Culture and religion (kosher, halal, vegan)
- Special needs
- Garbage management
- Food trends (organic products, molecular gastronomy)
- Hospitality law
- Political, Economic, Social, Technological Environmental and Legal (PESTEL)
- Allergens (gluten free and nut allergy, milk intolerance)
- Professional ethics
- Costing and cost control

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Foundation Skills

The individual needs to demonstrate the following fundamental skills:

- Communication
- Accounting (basic)
- Inter-personal relations
- Management (supplies, human resource)
- ICT
- First Aid

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

1. Critical aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ol style="list-style-type: none"> 1.1. Demonstrated the ability to select ingredients for preparing various soups 1.2. Demonstrated the ability to prepare various soups 1.3. Demonstrated expertise in using various cooking methods in preparing soups 1.4. Demonstrated ability to observe hygiene in the kitchen
2. Resource Implications	<p>The following resources must be provided:</p> <ol style="list-style-type: none"> 2.1 Fully equipped operational commercial/institutional kitchen including industry-current tools, utensils and equipment 2.2 Ingredients for preparing soups
3. Method of Assessment	<p>Competency may be assessed through:</p> <ol style="list-style-type: none"> 3.1 Direct observation using a checklist of the learners preparing various soups 3.2 Written or oral questions to test knowledge 3.3 Review of portfolios of evidence and third party workplace reports of on-the-job performance by the candidate
4. Context of Assessment	<p>Competency may be assessed:</p> <ol style="list-style-type: none"> 4.1 On-the-job 4.2 Off-the –job 4.3 During Industrial attachment
4. Context for Assessment	<p>Assessment may be done in the workplace or in a simulated workplace setting (assessment centers)</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>