

Module 4: Traditional and Professional cooking skills with modern technologies

Assessment criteria	1	3	5
<p>Knowledge The student</p> <ul style="list-style-type: none"> - understands innovation as a part of food making - understands nature as a part of food making - identifies current trends in food, food service and food presentation 	<p>Understands the concept of innovation and nature as a part of food making.</p> <p>Identifies current trends in food, food service and food presentation</p>	<p>Is familiar with the concept of innovation and nature as a part of food making.</p> <p>Is familiar with current trends in food, food service and food presentation</p>	<p>Is familiar with the concept of innovation and nature as a part of food making.</p> <p>Is familiar with current trends in food, food service and food presentation</p>
<p>Skills The student</p> <ul style="list-style-type: none"> - understands group working skills - masters mise en place skills, set up, service and cleanup - uses different methods to prepare components for plated dishes or menus - masters knife skills, most common cutting techniques 	<p>Works as a member of a group in mise en place, setting up food, service and cleanup.</p> <p>Uses different methods to prepare components for plated dishes or menus under guidance.</p> <p>Uses different knives and cutting techniques safely.</p>	<p>Works as an active member of a group in mise en place, setting up food, service and cleanup.</p> <p>Uses different methods to prepare components for plated dishes or menus as instructed.</p> <p>Uses different knives and cutting techniques safely and diverse way.</p>	<p>Works as an active and supportive member of a group in mise en place, setting up food, service and cleanup.</p> <p>Uses independently different methods to prepare components for plated dishes or menus.</p> <p>Recognizes and uses own strengths in teamwork.</p> <p>Uses different knives and cutting techniques safely and diverse way with excellent results.</p>



<p>Competence The student</p> <ul style="list-style-type: none"> - presents cooking techniques combined with past and future skills - preserves food (reusable, ferments, pickles, makes jams etc.) 	<p>Uses machines and equipment, needed in modern cooking under guidance.</p> <p>Understands concept of old cooking methods with modern techniques.</p> <p>Avoids wastage in different food production situations</p>	<p>Uses machines and equipment needed in modern cooking as instructed.</p> <p>Uses old cooking methods with modern techniques.</p> <p>Uses ingredients as whole in different food production situations to avoid wastage.</p>	<p>Takes initiative when using machines and equipment needed in modern cooking.</p> <p>Embraces old cooking methods with modern techniques.</p> <p>Uses ingredients innovatively in different food production situations to avoid wastage.</p>
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