

Title of qualification/degree	6445 K Cook	EQF level of the qualification (if available)	3
Number and title of the learning outcomes unit	ET LMU - 3: Preparation of 3-course menu (regional kitchen): máčanka, sheep cheese dumplings, potato pancakes		
Expected learning outcomes			
Knowledge	Skills	Competences	
Student is able to: <ul style="list-style-type: none"> - Describe the various principles and processes in the preparation of meals. - Apply basic theoretical knowledge of regional cuisine during the preparation of 3-course menu. - Describe technological processes in preparation of meals. - Describe character of raw materials and can use them for preparation of meals in accordance with the principles of rational diet. - Calculate the consumption of raw materials to prepare 3-course menu. - Calculate the price of individual dishes and the entire 3-course menu. 	Student can: <ul style="list-style-type: none"> - Understand the recipes of warm dishes in restaurant catering. - Apply specific creative and logical reasoning important for creation of proposals and preparation of regional cuisine dishes. - Propose a menu for gastronomic event where regional dishes will be served. - Determine the quality of used raw materials and the extent of their use. - Work independently according to the technological procedure of each dishes. - Prepare a 3-course menu of regional cuisine. - Use the technical equipment in the kitchen properly during the preparation of meals. - Follow hygiene requirements for food preparation and safety. 	Student is able to: <ul style="list-style-type: none"> - Perform the tasks and modify his/her own behavior during the meal preparation in training room. - Accept the responsibility in individual preparation of various meals in 3-course menu (regional cuisine). - Organize his/her work during the preparation of 3-course menu. - Properly serve dishes of regional cuisine. 	

Learning units' outcomes description:

During the mobility, student will acquire these additional knowledge and skills:

- Is able to decide independently and be responsible for his/her own work.
- Is able to adapt and accept cultural differences and multicultural environment.
- Will improve his/her communication skills in foreign language (lessons – Slovak/english; other communication – Slovak/English).
- Get skills to work in international collective.
- Is able to recognize and realize the differences in dietary habits.

1. Theoretical training

Student will acquire basic theoretical knowledge in these areas:

- History of the Slovak and regional cuisine.
- Gastronomy of local region, uniqueness of region, traditions, customs and habits.
- Culture and eating at different regions.
- Combination of dishes of regional cuisine and how to serve them.
- Basic raw materials which are used for preparation of meals, their origin and nutritional value.
- Standardisation of raw materials for preparation of different dishes of regional cuisine.
- Calculation of individual meals – calculation of price of individual dishes in menu and calculation of 3-course menu price.
- Pre-treatment of raw materials for preparation of 3-course menu.
- Technological process of preparation of Mačanka, Sheep cheese dumplings and potato pancakes.
- Heat treatment used in preparation of 3-course menu (regional cuisine).

2. Practical training in training room for meals preparation

Under the supervision of master of practical training, student is able to handle the preparation of 3-course menu of regional cuisine:

Estimated duration:

A total of 35 hours (5 days)
Theoretical training, practical training and validation of acquired knowledge, skills and competences.

NOTE: The proposed number of days and hours are indicative only. The host school may modify them and adjust to the student's current needs and actual possibilities of school.

- Mačanka
- Sheep cheese dumplings
- Potato pancakes

3. Practical training in contracted establishments (Salaš, Koliba)

Under the supervision of head of establishment, student will be preparing meals of regional cuisine a la carte on the basis of guests' orders.

Validation of learning units' outcomes

- Practical Exam – 4 hours
Student will independently prepare the 3-course menu of regional cuisine which he/she was preparing under the supervision of master of practical training during the mobility. He/she will prepare Máčanka, Sheep cheese dumplings and Potato pancakes.
- Oral Exam
By answering the test questions, student will prove that he/she has acquired necessary theoretical knowledge written in learning units' outcomes. **Test questions will be processed separately and annexed to this learning unit.**
- Evaluation and self-evaluation – 1 hour
Student will gain feedback and assesment of his/her achieved knowledge, skills and competences. Assesment will be written into the special assesment grid which will contain information set out in part „expected learning outcomes“ of learning unit.

Assesment grid is annexed to this learning unit.

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