

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 - 7: Preparation of specialities of the cold kitchen: cheese products, meat products, salads		
Expected learning outcomes			
Knowledge	Skills	Competences	
Student is able to: <ul style="list-style-type: none"> - Describe the various principles and processes for the preparation of dishes of cold kitchen. - Apply basic theoretical knowledge in the field of cold kitchen during the preparation of particular products of cold kitchen. - Apply basic knowledge in using the aspic, mayonnaise and marinades in cold kitchen dishes. - Describe technological processes for the preparatin of salads, cheese and meat products. - Describe the properties of raw materials and can use them in preparation of simple products in accordance with principles of rational nutrition. - Calculate the consumption of raw materials for preparation of individual products. - Calculate the price of particular products. 	Student can: <ul style="list-style-type: none"> - Understand the recipes of cold kitchen dishes. - Apply specific creative and logical skills required in the design of specialities of the cold kitchen for gastronomic events. - Determine the quality of used raw materials and the extent of their use. - Work independently according to the technological process of particular products. - Respect weight and aesthetic treatment of prepared products. - Use correctly the technical equipment of the kitchen during the preparation of cold kitchen products. - Comply with hygiene requirements for the preparation and dispatching the cold kitchen products. - Comply health and safety rules. 	Student is able to: <ul style="list-style-type: none"> - Perform the tasks and adapt his/her own behavior during the preparation of cold kitchen products in the training room. - Accept the responsibility for independent preparation of particular products of cold kitchen. - Organize his/her own work during the preparation of cold kitchen products. - Perform and take responsibility for work in the changing conditions during the gastronomic event. 	

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.
- Get skills to work in international collective.
- Is able to recognize and realize the differences in dietary habits.

Estimated duration:

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

1. Theoretical training

Student will acquire basic theoretical knowledge in these areas:

- Characteristics and development of cold kitchen.
- Specialities of cold kitchen.
- Preparation of cold kitchen specialities from cheese, meat and preparation of salads.
- Use of products of cold kitchen during various gastronomic events.
- Aesthetic adjustments and dispatching of cold kitchen products.
- Combination of cold kitchen products and way how to serve them.
- Basic raw materials which are used in preparation of dishes, their origin and nutritional value.
- Standardization of raw materials for preparation of particular products.
- Calculation of individual products – price calculation.
- Technological process of preparation of particular cold kitchen products.

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.

2. Practical training in training room for meals preparation

Under the supervision of master of practical training, student is able to handle the preparation cold kitchen products:

- Cheese products – cheese rolls, cheese slices, baskets with cheese foam
- Meat products – meat roll stuffed with pork meat, meat - pie

- Salads – pasta salad, vegetable salad, fruit salad, wheat salad

Validation of learning units' outcomes

- Practical Exam – 4 hours
Student will independently prepare three random cold kitchen products which he/she was preparing under the supervision of master of practical training during the mobility.
- 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.

This learning unit was prepared by Mgr. Alžbeta Štefančíková from school Stredná odborná škola, Jarmočná 108, Stará Ľubovňa in cooperation with non-profit organization EDUcentrum o.s. and ECVET Tour II project partners.