



Learning Unit Food Preparation

Learning Outcomes

The participant can prepare simple dishes by following a recipe and knows all necessary steps of preparation and follow-up.

Target Group

The learning unit is aimed at participants who can organise a workplace themselves, but need visual materials for self-control.

Content of Learning Unit

A) Preparation of the workplace:

The participant prepares the workplace independently. The participant provides the appropriate work equipment and the necessary ingredients.

B) Preparation/ Processing:

- The participant knows all necessary steps.
- The participant provides all ingredients for further processing.
- The participant knows the necessary technique and can implement these independently and properly.
- The participant knows the necessary equipment and can work with them independently and properly.
- The participant knows how to work by following a recipe.
- The participant can garnish and arrange the food correctly.

C) Follow-up:

The participant can dispose of all waste, brings all used materials to the scullery and knows how to clean the workplace.

Application Task

Assessment of Work Performance

The assessment is determined by a work sample of a maximum of 60 minutes based on a work order.

The evaluation takes place in a reflective technical discussion with the participants. Criteria for the assessment of performance are:

• the structure of the workplace



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- the implementation of the work steps
- the results of the work



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