



# 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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