

Penyajian dan Penyimpanan Kue

Pertemuan 10

Penyajian dan Penyimpanan Kue



D1.HCC.CL2.11

Prepare and store foods

This Unit comprises seven elements:

1

Identify and collect food items required for preparations

2

Prepare dairy and eggs

3

Prepare dry goods

4

Prepare fruit and vegetables

5

Prepare meat, poultry and seafood

6

Assemble and use equipment

7

Store prepared foods

Prepare and store food

Assessment for this Unit may include:

- Oral questions
- Written questions
- Work projects
- Workplace observation of practical skills
- Practical exercises
- Formal report from employer or supervisor



Prepare and store foods

Element 1: Identify and collect food items required for preparation:

- Identify a range of food items correctly
- Collect food items as required for standard recipes
- Measure and assemble food items correctly for standard recipes
- Maintain food items at correct temperature during preparation
- Apply correct food handling techniques



Identify and collect food items

Identify a range of food items correctly:

- Vegetables:
 - From above the ground:
 - What is a vegetable?
 - What is a fruit?
 - What is a vegetable fruit?
 - Below the ground:
 - Tubers:
 - Potatoes



Identify and collect food items

Identify a range of food items correctly:

- Vegetables:
 - From above the ground:
 - What is a vegetable?
 - What is a fruit?
 - Vegetable fruit?
 - Beans
 - Tomatoes
 - Avocado



Identify and collect food items

Identify a range of food items correctly:

- Fruits:
 - Soft: berries, grapes, gooseberries
 - Hard: apples, pears
 - Stone fruits: apricots, peaches
 - Tropical: pineapple, bananas,
 - Citrus: lemon, limes
 - Miscellaneous: rhubarb, passion fruit, fig, watermelon



Identify and collect food items

Identify a range of food items correctly

Dairy goods:

- Milk
 - Fresh
 - Powdered
 - Canned



Identify and collect food items

Identify a range of food items correctly

Dairy goods:

- Cheese:
 - Hard: parmesan
 - Soft: brie
 - Fresh: ricotta
 - Raw: ricotta
 - Cooked: cheddar



What are they? How are they made?

Identify and collect food items

Identify a range of food items correctly

Eggs:

- Chicken
- Duck
- Quail
- Emu



Identify and collect food items

Collect food items as required for standard recipes:

- Are all commodities available?
- Are commodities available in form required?
- Is there an alternative?
- Is the alternative acceptable?



Identify and collect food items

Measure and assemble food items correctly for standard recipes:

- Standard recipe
- 10 people
- List of ingredients
- Order of production
- Method of production explained
- Photograph

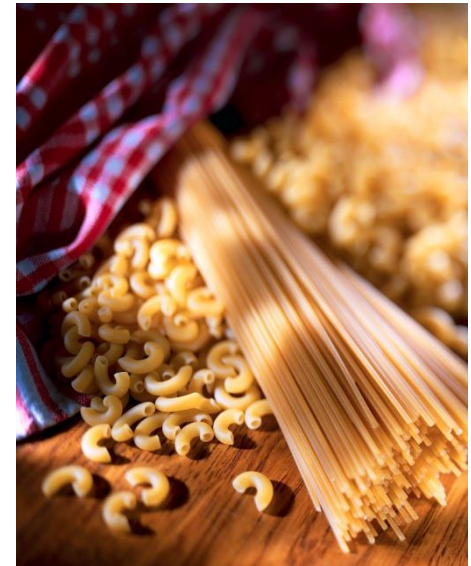


Identify and collect food items

Maintain food items at correct temperature during preparation

Dry goods:

- Pasta; has it been cooked?
 - Chill it!
- Can of tomatoes at room temperature, Is it open?
 - No, then it is ok
 - Yes, then 2/4 hour rule applies



Identify and collect food items

Maintain food items at correct temperature during preparation

Dry goods:

- Bag of flour, is it open?
- Do you need more?
 - Yes, Leave open
 - No, close bag and seal container



Identify and collect food items

Maintain food items at correct temperature during preparation

Vegetables:

- Have they been peeled and cut?
 - Yes, cover to protect from outside contamination
- Have they been cooked?
 - Yes, chill
 - No, an leave at room temperature



Identify and collect food items

Maintain food items at correct temperature during preparation

High risk foods:

- Yes
- How much time will process step consume?
 - Maximum time 1 hour for re-cover, re-chill



Identify and collect food items

Apply correct food handling techniques:

- Wash hands before handling food
- Clean protective clothing
- Use clean equipment
- Protect food from contamination
- Keep raw foods separate
- Clean all equipment before changing foods



Prepare and store foods

Element 2: Prepare eggs and dairy

- Use eggs and dairy products efficiently to minimise wastage
- Maintain food items at correct temperature during preparation
- Apply correct food handling techniques



Prepare eggs and dairy

Use eggs and dairy products efficiently to minimise wastage:

- Order only what is required
- Measure standard sizes
- Use consistent measure
- Weigh all ingredients



Prepare eggs and dairy

Maintain food items at correct temperature during preparation:

- Eggs and butter need to be at room temperature when making cakes for better emulsification
- Other times dairy products need to be kept in controlled atmosphere environment
- Milk powder is good alternative to instead of fresh
- Make only as needed



Prepare eggs and dairy

Apply correct food handling techniques:

- Wash hands before handling food
- Clean protective clothing
- Clean equipment
- Keep dairy goods chilled environment until required



Prepare and store foods

Element 3: Prepare dry goods

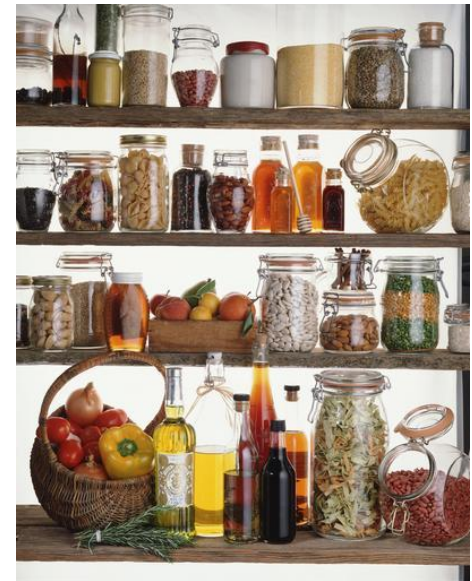
- Use dry goods efficiently to minimise wastage
- Maintain food items at correct temperature during preparation
- Apply correct food handling techniques



Prepare dry goods

Use dry goods efficiently to minimise wastage:

- Keep dry goods in closed containers
- Measure accurately
- Clean up any spills



Prepare dry goods

Maintain food items at correct temperature during preparation:

- Be aware of type of food being handled
- Keep high risk foods at room temperature for minimum time
- Be aware of potential risks



Prepare dry goods

Legumes

Legumes are known as a class of vegetable that includes beans, peas and lentils.

They are among the most versatile and nutritious foods available and are commonly used in menus around the world:

- What are the benefits of legumes
- What types of legumes are there?



Prepare dry goods

Benefits of legumes

Legumes are a popular ingredient for a number of reasons including:

- Low in fat
- No cholesterol
- High in folate, potassium, iron and magnesium
- Contain beneficial fats and soluble and insoluble fiber
- A good source of protein
- A healthy substitute for meat, which has more fat and cholesterol



Prepare dry goods

Type of legumes

- Adzuki beans
- Black beans
- Black eyed peas
- Chickpeas
- Broad beans
- Lentils
- Lima beans
- Red kidney beans
- Soybeans



Prepare dry goods

Cereals

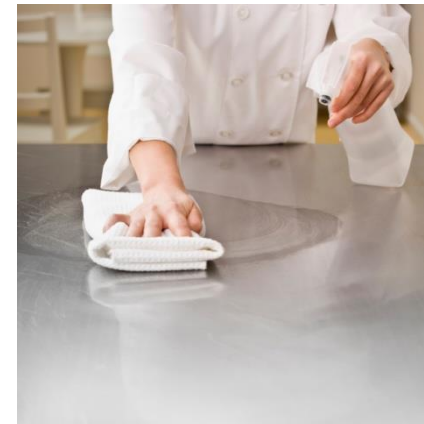
- Maize
- Rice
- Wheat
- Barley
- Oats
- Rye
- Buckwheat
- Quinoa



Prepare dry goods

Apply correct food handling techniques:

- Wash hands before handling food
- Clean protective clothing
- Clean equipment.



Prepare and store foods

Element 4: Prepare fruit and vegetables

- Clean fruit and vegetable items correctly
- Prepare fruit and vegetable items using standard techniques
- Use fruit and vegetable efficiently to minimise wastage
- Maintain food items at correct temperature during preparation
- Apply correct food handling techniques



Prepare fruit and vegetables

Clean fruit and vegetable items correctly:

- Remove visible dirt
- Wash if necessary
- Leafy vegetable need excess water removed
- Clean before removing natural skin or peel



Prepare fruit and vegetables

Prepare fruit and vegetable items using standard techniques:

- Peel
- Slice
- Dice
- Julienne
- Brunoise
- Rough chop



Prepare fruit and vegetables

Use fruit and vegetable efficiently to minimise wastage:

- Off cuts
- Odd sizes:
 - Casseroles
 - Fruit salads
 - Juices



Prepare fruit and vegetables

Maintain food items at correct temperature during preparation:

- High risk foods
- Minimal time in danger zone
- Between 5°C and 60°C
- 20 minutes maximum
- Return to controlled storage



Prepare and store foods

Element 5: Prepare meat, poultry and seafood

- Clean meat, poultry and seafood items correctly
- Prepare meat, poultry and game items using standard techniques
- Use meat, poultry and seafood efficiently to minimise wastage
- Maintain food items at correct temperature during preparation
- Apply correct food handling techniques



Prepare meat, poultry and seafood

Clean meat, poultry and seafood items correctly:

- Cut to portion size
- Clean unwanted fat
- Remove unwanted shell
- No sinew or cartilage



Prepare meat, poultry and seafood

Prepare meat, poultry and game items using standard techniques:

- Portion size
- Required cut, classic and cultural
- Cooking method



Prepare meat, poultry and seafood

Use meat, poultry and seafood efficiently to minimise wastage:

- Purchasing size
- Portion size
- Off cuts
- Mince
- Dice



Prepare meat, poultry and seafood

Maintain food items at correct temperature during preparation:

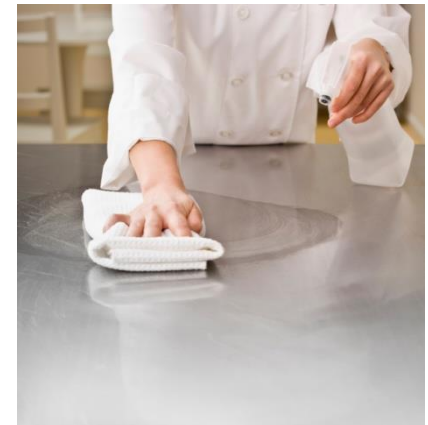
- High risk foods
- Minimal time in danger zone
- Between 5°C and 60°C
- 20 minutes maximum
- Return to controlled storage



Prepare meat, poultry and seafood

Apply correct food handling techniques:

- Clean benches after changing foods
- Wash hands before and after handling foods
- Clean protective clothing everyday
- Clean self everyday; shower
- Do not handle ready to eat foods with bare hands



Prepare and store foods

Element 6: Assemble and use equipment

- Select appropriate equipment
- Use equipment correctly and safely to enterprise and manufacturer's instructions
- Dismantle and clean equipment after use
- Report equipment faults to appropriate personal



Assemble and use equipment

Select appropriate equipment:

- What does a deep fryer look like?
- What is a mandolin?
- How do you make nuts into a fine powder?
 - Blanch
 - Blend
- What machine is needed for each task?



Assemble and use equipment

Use equipment correctly and safely to enterprise and manufacturers instructions:

- Correct operating is achieved if correct instruction are followed
- Ensure equipment is assembled correctly
- All pieces are attached
- Safety precautions



Assemble and use equipment

Dismantle and clean equipment after use:

- Dismantle in orderly manner
- Wash each part separately
- Sanitise and dry
- Re-assemble in correct order
- Any parts still not used
- Does it work?



Assemble and use equipment

Report equipment faults to appropriate personnel:

- Does the equipment work the same as last time you used it?
- Can you see a fault
- Can you hear a faulty noise
- Report to supervisor
- Record defect



Prepare and store foods

Element 7: Store prepared foods

- Store foods under appropriate conditions and locations to ensure freshness and quality
- Select appropriate containers
- Label appropriately
- Ensure freshness and quality through first in, first out



Store prepared food

Store food under appropriate conditions and locations to ensure freshness and quality

Categorise the food:

- High risk:
 - Store in protected environment: chilled below 4°C
 - Wrap to protect from outside contamination
- Dry good
- Perishable



Store prepared food

Store food under appropriate conditions and locations to ensure freshness and quality

Categorise the food:

- Perishable
- Vegetable life longevity benefit from chilled storage
- Some fruits life longevity benefit from chilled storage



Store prepared food

Select appropriate containers:

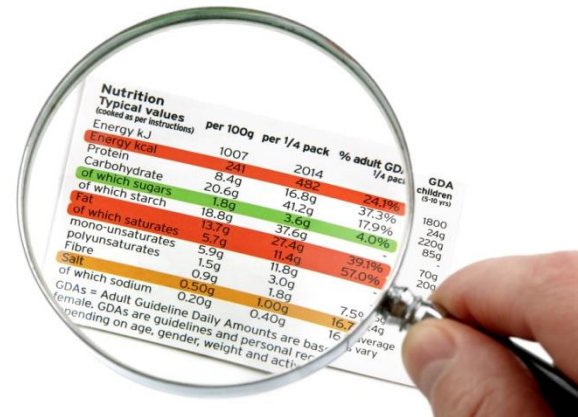
- Washable
- Strong
- Able to be sealed closed



Store prepared food

Label appropriately:

- Name of product
- Date of manufacture
- Use by date
- Ingredients list
- Name of maker



Store prepared food

Ensure freshness and quality through first in, first out:

- Stock rotation
- Set par stock levels
- Moves old stock
- Minimal stocking levels

