

Level 1/2 Hospitality and Catering:

Unit 2-2.3.1: Practical skills and techniques



Skills and techniques

You need to be able to identify the different types of skills you need to produce your selected dishes. Some dishes will require the use of more complex skills. You will need to demonstrate a range of skills when producing your chosen dishes.

Preparation and cooking skills are categorised as follows: **basic**, **medium**, and **complex**.

Presentation

You should know and understand the importance of using the following appropriate presentation techniques during the production of dishes:

- creativity
- garnish and decoration
- portion control
- accompaniments.

Basic preparation skills and techniques

Blending, beating, chopping, grating, hydrating, juicing, marinading, mashing, melting, peeling, proving, sieving, tenderising, trimming, and zesting.

Medium preparation skills and techniques

Baton, *chiffonade*, creaming, dehydrating, deseeding, dicing, folding, kneading, measuring, mixing, puréeing, rub-in, rolling, skinning, slicing, spatchcocking, toasting (nuts/seeds) and weighing.

Complex preparation skills and techniques

Brunoise, crimping, de-boning, filleting, *julienne*, laminating (pastry), melting using *bain-marie*, mincing, piping, and segmenting, shaping, unmoulding and whisking (aeration).

Basic cooking skills and techniques

Basting, boiling, chilling, cooling, dehydrating, freezing, grilling, skimming, and toasting.

Medium cooking skills and techniques

Baking, blanching, braising, deglazing, frying, griddling, pickling, reduction, roasting, sautéing, steaming, stir-frying, and using a *sous vide* (water bath).

Complex cooking skills and techniques

Baking blind, caramelising, deep fat frying, emulsifying, poaching, and tempering.



Creativity

It is said that 'we eat with our eyes'. Creativity in plating dishes enhances the diner's experience – diners want to be 'wowed' when their meal appears!

Serving dishes: Start with the plate – varied sizes, shapes and colours can add immediate impact to your dish. Dishes served in bowls or dessert glasses should be placed on a plate to aid serving.

Elements: Each dish will consist of several elements – the main protein, accompaniments, garnish and decoration.

Volume: Do not overcrowd the plate – leave some space so that the diner can see each element of the dish. The rule of thumb is that only two-thirds of the plate should be full.

Height: Food can be stacked to add height to the overall dish, but each element should be visible.

Colour: Accompaniments, garnishes and decoration can add colour to dishes where the main elements are similar in colour. An example is fish and chips: bright green peas and a slice of yellow lemon will enhance the overall appearance of the meal.

Functionality: The dish should be beautiful to look at, but easy for the diner to eat.

Temperature: Hot food should be served on hot plates. Cold food should be served on chilled plates.

Accompaniments

Accompaniments should be chosen to complement the main part of the dish. Examples include:

Carbohydrate accompaniments:

- Savoury: bread, dauphinoise potatoes, pilau rice.
- Sweet: shortbread, brandy snaps, macaron.

Fruit and vegetable accompaniments:

- Savoury: pea purée, roasted root vegetables, griddled asparagus.
- Sweet: berry compote, fruit kebabs, grilled peaches.

Sauces:

- Savoury: gravy, red wine jus, parsley sauce.
- Sweet: custard, salted caramel sauce, chocolate sauce.

Portion control

It is important that the customer is satisfied with their portion without the plate being overcrowded. Keeping portion control accurate allows hospitality and catering provisions to order adequate supplies of ingredients. Accurate portion control will also help prevent food waste.

Garnish

Garnishes are additions to a dish which both add to the overall taste and enhance the overall appearance.

Savoury: parmesan crisps, crispy onions, caviar, watercress, lemon wedges, fresh herbs, salsa, edible flowers.

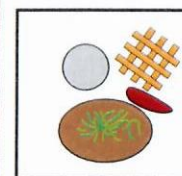
Sweet: chocolate dipped strawberries, tuile biscuits, chopped nuts, tempered chocolate work, spun sugar work, edible flowers.

Decoration

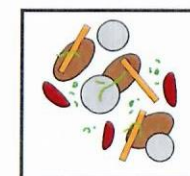
Decoration adds drama to the finished dish but it is not meant to be eaten or add to the overall flavour of the dish. Examples include:

- whole spices added to pilau rice
- gold leaf
- hollow eggshell as serving dish.

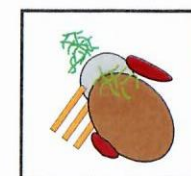
Plating styles



Classic



Freeform



Landscape



Food safety practices

During your practical session, you must demonstrate that you can work safely and hygienically. Your plan should show that you have thought about food safety and hygiene during all parts of your practical session. Your personal safety and hygiene practices will be observed during your practical session.

Personal safety and hygiene practices

Hands:

- Wash before, during and after preparing food especially after touching raw meat, dirty vegetables and fridge handles.
- Wash after going to the toilet.
- Wash after sneezing or blowing your nose.
- Wash after disposing of waste.

Clothing and hair:

- Clean apron and/or chef's whites.
- Non-slip closed-toe shoes.
- Tie hair back.
- Wear a bandana or hair net.

Cuts:

- Cover with a blue, waterproof plaster.

Equipment:

- Handle knives safely.
- Use oven gloves when carrying hot items.
- Keep electrical equipment away from water.
- Clean spills immediately.

Food safety and hygiene practices

Ingredients:

- Check use-by and best before dates.
- Check ingredients for freshness; no bruises on fruit, fish should not smell.
- Store correctly until needed.

Cleaning:

- Clean worktops before preparation.
- Clean workstation and equipment after preparing high-risk foods.
- Wash up throughout the session – do not leave it all until the end!

Temperatures:

- Keep high-risk foods in the fridge (0°C – 5°C) until needed.
- Use a temperature probe to check core temperature of high-risk foods.

Waste management:

- Keep waste separate from ingredients during preparation, cooking and serving.
- Recycle and compost waste if possible.

Management of accidents

- Ensure that you know the location of the First Aid box.
- Ensure that you know how to use a fire blanket or fire extinguisher.