Component Specification

Culinary Techniques

NFQ Level 4

4N1134

1. Component Details

Title	Culinary Techniques
Teideal as Gaeilge	Teicnící Cócaireachta
Award Class	Minor
Code	4N1134
Level	4
Credit Value	20
Purpose	The purpose of this award is to equip the learner with the knowledge, skill and competence to prepare a range of foods and produce simple standard dishes under direction.
Learning Outcomes	Learners will be able to:

1   Describe how a professional kitchen is organised

2   Outline the interaction between food, flavour, colour, taste, smell, sensory perception, between fresh and convenience products and between different degrees of cooking and palatability

3   Explain the food control cycle and the principles of food cost, portion and quality control

4   Outline the classification, quality points and cuts associated with a range of food products including meat, offal, poultry, fish, shellfish, vegetables and fruits

5   Describe the commodities, equipment, preparation techniques, cookery processes and range of fresh and convenience products related to:

- stocks, soups & sauces

- meat, poultry and fish cookery

- eggs and dairy produce

- vegetables and fruits

- baked goods

- cereals, grains and pulses

- farinaceous foods and beverages

6   Describe the role of artisan foods in culinary arts, for example: handmade chocolates, small-scale cheese production

7   Use appropriate kitchen terminology, including French culinary terms, weights and measures

8   Use a range of kitchen equipment and facilities, using the correct knives to carry out a range of knife skills (including turning, macedoine, paysanne, larder preparation, deboning and filleting) and maintaining all equipment appropriately

9   Set up mise-en-place

10   Prepare a cooked and a continental breakfast, plated and buffet style, using a range of fresh and convenience produce

11   Prepare a range of basic fresh stocks and classical soups

12   Assist in preparing classical sauces and a selection of their derivatives including béchamel, velouté, emulsions, vinaigrettes

13   Prepare a range of standard short order dishes

14   Prepare a range of standard Irish dishes including Irish stew, bacon and cabbage, colcannon

	15	Prepare a range of fresh and convenience farinaceous foods and vegetables
	16	Prepare a range of vegetarian meals, salads, dressings, hot and cold sandwiches, and basic hors doeuvre
	17	Apply quality procedures in relation to receiving, storing, issuing and preparing foods under direction
	18	Take personal responsibility for each food item produced in line with national and international food safety standards
	19	Demonstrate best practice in food hygiene and workplace safety
	20	Describe the role of the national food and health and safety agencies.

Assessment

General Information   Details of FET assessment requirements are set out in [Assessment Guidelines for Providers.](#)

All FET assessment is criterion referenced. Successful achievement of the award is based on learners attaining the required standards of knowledge, skill or competence.

The techniques set out below are considered the optimum approach to assessment for this component. In exceptional circumstances providers may identify alternative assessment techniques through the provider's application for programme validation which are **reliable** and **valid** but which are more appropriate to their context.

Assessment of a number of components may be integrated across programmes for delivery, provided that the learning outcomes of each minor award are assessed.

Group or team work may form part of the assessment, provided each learner's achievement is separately assessed.

All providers are required to submit an assessment plan as part of their application for programme validation. Assessment Plans will include information relating to scheduling and integration of assessment. See current FET validation guidelines at www.qqi.ie.

Assessment Techniques   In order to demonstrate that they have reached the standards of knowledge, skill and competence identified in all the learning

outcomes, learners are required to complete the assessment(s) below.

The assessor is responsible for devising assessment instruments (e.g. project and assignment briefs, examination papers), assessment criteria and mark sheets, consistent with the techniques identified below and FETAC's assessment requirements.

Programme validation will require providers to map each learning outcome to its associated assessment technique. See current FET validation guidelines at www.qqi.ie.

All learning outcomes **must** be assessed and achieved

Skills Demonstration	80%
Examination - Theory	20%

Description

Skills Demonstration

A skills demonstration is used to assess a wide range of practical based learning outcomes including practical skills and knowledge. A skills demonstration will require the learner to complete a task or series of tasks that demonstrate a range of skills.

Examination - Theory

An examination provides a means of assessing a learner's ability to recall and apply knowledge, skills and understanding within a set period of time and under clearly specified conditions.

A theory-based examination assesses the ability to recall, apply and understand specific theory and knowledge.

Recognition of Prior Learning (RPL)

Learners may be assessed on the basis of their prior knowledge and experience. Providers must be specifically quality assured to assess learners by this means. To do so they must complete B10, see Provider's Quality Assurance Guidelines and be included on the Register of RPL approved providers. See RPL Guidelines at www.fetac.ie for further information and registration details.

Grading

Pass	50% - 64%
Merit	65% - 79%
Distinction	80% - 100%

Specific Validation Requirements	The provider must have the following in place to offer this award: A class kitchen in compliance with health and safety requirements and regulations 1.
Supporting Documentation	None
Access	To access programmes leading to this award the learner should have reached the standards of knowledge, skill and competence associated with the preceding level of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience.
Transfer	Successful completion of this component award enables the learner to transfer to programmes leading to other certificates where this component is a mandatory or an elective requirement.

2. FET Award Standards

QQI award standards are determined within the National Framework of Qualifications (NFQ), http://www.nfq-qqi.com. QQI determines standards for the education and training awards that it makes itself and that are made by providers to whom it has delegated authority to make an award. Providers offering programmes leading to QQI awards **must** have their programme(s) validated in accordance with current validation policy (see www.qqi.ie).

Award standards are designed to be consistent with the NFQ's award classes i.e. major, special purpose, supplemental and minor awards. They are expressed in terms of **learning outcomes** i.e. concise statements of what the learner is expected to know or be able to do in order to achieve a particular award. Learning outcomes for FET awards are contained within the associated specifications:

AWARD CLASS	STANDARDS	AWARDS
Major Award	Certificate Specification	Certificate (Levels 1 to 5) Advanced Certificate (Level 6)
Supplemental Award	Supplemental Specification	Supplemental Certificate (Level 3 to 6)
Special Purpose	Specific Purpose Specification	Specific Purpose Certificate (Levels 3 to 6)
Minor Award	Component Specification	Component Certificate (Levels 1 to 6)

Award standards are thresholds, they describe standards of knowledge, skill or competence to be acquired, and where appropriate, demonstrated, by a learner before an award may be made.

Award standards will be reviewed from time to time as necessary. Minor changes may be made by the QQI executive outside the review cycle where necessary. Changes to standards are published on QQI's website. Providers with validated programmes and providers with delegated authority to make awards are responsible for monitoring relevant standards and making necessary responses to changes.

3. FET Credit

Every FET certificate and component specification includes an FET credit value (Table 1). FET credit is quantified in multiples of 5 FET credits (up to 50 hours of learner effort). Learner effort is based on the time taken by typical learners at the level of the award to achieve the learning outcomes for the award. It includes all learning time involved including: guided learning hours, self-directed learning and assessment.

Table 1: FET Credit Values

NFQ Level	Major Awards Credit Values	Default Credit Values Minor Awards	Other Permitted Minor Award Credit Values	Special Purpose and Supplemental Award Credit Value Ranges
1	20	5	10	
2	30	5	10	
3	60	10	5,20	>5 and<60
4	90	10	5,15,20	>5 and<90
5	120	15	5,10,30	>5 and <120
6	120	15	5,10,30	>5 and <120

Guide to Level

Independence is the hallmark of this level. Learning outcomes at this level correspond to a growing sense of responsibility for participating in public life and shaping one's own life. The outcomes at this level would be associated with first-time entry to many occupational sectors.

Strand	Sub-strand	Nature of learning
Knowledge	Breadth	Broad range of knowledge
	Kind	Mainly concrete in reference and with some elements of abstraction or theory
Know How & Skill	Range	Demonstrate a moderate range of practical and cognitive skills and tools
	Selectivity	Select from a range of procedures and apply known solutions to a variety of predictable problems
Competence	Context	Act in familiar and unfamiliar contexts
	Role	Act with considerable amount of responsibility and autonomy
	Learning to Learn	Learn to take responsibility for own learning within a supervised environment
	Insight	Assume partial responsibility for consistency of self-understanding and behaviour

Extract from 'Determinations for the Outline National Framework of Qualifications': NQAI