

**BEM Micro-credential**

**Rokytne Professional Lyceum**

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| **BEM content**  **(for all partners)** | Title/name of the credential | **Preparation of meat dishes** | | | |
| Function of the micro-credentials / purpose | Improving the qualifications of an individual or an employee of an organization (company) | | | |
| Possible target groups | Individuals, employees of public catering establishments, employees of catering companies | | | |
| Branch/sector of application | Catering establishment | | | |
| Fields of application / work environment | Preparation of dishes in restaurants, cafes, canteens, catering companies, fast food establishments. | | | |
| Typical work/professional tasks | * Follow the recipe and sequence of technological operations for preparing meat dishes * To have the technologies of cooking meat dishes * Select sauces, side dishes and decorate dishes using elements of modern decor | | | |
| Learning outcomes (personal and job related) | **Knowledgе**  To know:  - The types of technological equipment used in the preparation of meat dishes;  - The rules for selecting ingredients in terms of quality and quantity in accordance with the technological requirements for preparing meat dishes;  - The recipe and sequence of technological operations for preparing meat dishes;  - The rules for selecting sauces and side dishes for meat dishes;  - The conditions and terms of storage of meat dishes;  - Output standards and serving temperature of meat dishes;  - The rules for design, portioning, serving of meat dishes. | **Skills**  - Select tools and use tools and equipment safely when preparing meat dishes;  - Calculate the number of ingredients according to the number of portions;  - Follow the recipe and sequence of technological operations for preparing meat dishes;  - Select sauces and garnishes for dishes;  - Check the quality of meat dishes according to organoleptic indicators;  - Design dishes using elements of modern decor;  - Observe the rules of release and serving temperature of dishes;  - Observe the conditions and terms of storage of meat dishes. | | **Competences (autonomy/responsibility)**  - Ability to prepare meat dishes, organize the workplace;  - Prepares meat dishes;  - Decorates dishes using elements of modern decor;  - Observes sanitary standards;  - Follows the rules of labor safety. |
| Validation | **Criteria** | | **Procedures** | |
| Conformity;  Flexibility and target orientation;  Reliability | | Creation of an examination  commission (EC);  The student performs the exam task;  Decision of the EC;  Delivery of a certificate or digital badge | |
| Recognised/accepted (documented by MoU) | Name of companies  Rokytnivskyi District Union of Consumer Societies, cafe "Polissya", cafe "Levada" | | | |
| Provider(s) | Private and public sector. Rokytne Professional Lyceum | | | |
| **Additional information**  **(if needed)** | Entry level / prerequisites | 150 hours (5 ECTS) | | | |
| Possible duration (recommendation) |
| **Specific content (national)** | Position in the chain of educational programmes | An independent unit that can be integrated when acquiring the profession "Cook" | | | |
| Reference to NQF |
| Credits |