

**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
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| 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 examinationcommission (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 companiesRokytnivskyi 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 |