

# BEM Micro-credential



Rokytné Professional Lyceum

<b>BEM content</b>  <b>(for all partners)</b>	Title/name of the credential	<b>Preparation of meat dishes</b>		
	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	<ul style="list-style-type: none"> <li>- Follow the recipe and sequence of technological operations for preparing meat dishes</li> <li>- To have the technologies of cooking meat dishes</li> <li>- Select sauces, side dishes and decorate dishes using elements of modern decor</li> </ul>		
Learning outcomes (personal and job related)	<b>Knowledge</b>  To know: <ul style="list-style-type: none"> <li>- The types of technological equipment used in the preparation of meat dishes;</li> <li>- The rules for selecting ingredients in terms of quality and quantity in accordance with the</li> </ul>	<b>Skills</b>  <ul style="list-style-type: none"> <li>- Select tools and use tools and equipment safely when preparing meat dishes;</li> <li>- Calculate the number of ingredients according to the number of portions;</li> <li>- Follow the recipe and sequence of</li> </ul>	<b>Competences (autonomy/responsibility)</b>  <ul style="list-style-type: none"> <li>- Ability to prepare meat dishes, organize the workplace;</li> <li>- Prepares meat dishes;</li> <li>- Decorates dishes using elements of modern decor;</li> <li>- Observes sanitary standards;</li> </ul>	

		<p>technological requirements for preparing meat dishes;</p> <ul style="list-style-type: none"> <li>- The recipe and sequence of technological operations for preparing meat dishes;</li> <li>- The rules for selecting sauces and side dishes for meat dishes;</li> <li>- The conditions and terms of storage of meat dishes;</li> <li>- Output standards and serving temperature of meat dishes;</li> <li>- The rules for design, portioning, serving of meat dishes.</li> </ul>	<p>technological operations for preparing meat dishes;</p> <ul style="list-style-type: none"> <li>- Select sauces and garnishes for dishes;</li> <li>- Check the quality of meat dishes according to organoleptic indicators;</li> <li>- Design dishes using elements of modern decor;</li> <li>- Observe the rules of release and serving temperature of dishes;</li> <li>- Observe the conditions and terms of storage of meat dishes.</li> </ul>	<ul style="list-style-type: none"> <li>- Follows the rules of labor safety.</li> </ul>
	<b>Validation</b>	<b>Criteria</b>		<b>Procedures</b>
		<p>Conformity; Flexibility and target orientation; Reliability</p>		<p>Creation of an examination commission (EC); The student performs the exam task; Decision of the EC; Delivery of a certificate or digital badge</p>
	<b>Recognised/accepted (documented by MoU)</b>	<b>Name of companies</b>		
		<p>Rokytnivskyi District Union of Consumer Societies, cafe "Polissya", cafe "Levada"</p>		
	<b>Provider(s)</b>	<p>Private and public sector. Rokytn Professional Lyceum</p>		
<b>Additional information</b>	<b>Entry level / prerequisites</b>	<p>150 hours (5 ECTS)</p>		

<b>(if needed)</b>	Possible duration (recommendation)	
<b>Specific content (national)</b>	Position in the chain of educational programmes	An independent unit that can be integrated when acquiring the profession "Cook"
	Reference to NQF	
	Credits	