

# BEM Micro-credential



Rokytné Professional Lyceum

<b>BEM content</b>  (for all partners)	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:  - 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	<b>Skills</b>  - 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	<b>Competences (autonomy/responsibility)</b>  - Ability to prepare meat dishes, organize the workplace; - Prepares meat dishes; - Decorates dishes using elements of modern decor; - Observes sanitary standards;

		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.	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.	- 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. Rokytn Professional Lyceum		
Additional information	Entry level / prerequisites	150 hours (5 ECTS)		

<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	