



Knowledge Organiser

Autumn Term

VTCT Level 2 Diploma in Professional Cookery

Lead, Believe, Create, Succeed

Catering Autumn Term 1 UHC52M – Planning and preparing for service

Section A: Vocabulary

Mis en place	A French word referring to basic preparation prior to cooking .
Ingredients	Foods or substances that are combined to make a particular dish.
Equipment	The non food items required to make the dish.
Timings	The length of time it takes to prepare and cook the finished dish.
Garnish	A small amount of edible food used to decorate other food.
Priority	A thing that is regarded as more important than others.
Finished dish	All checks have been made and the dish is ready for service.
Serving items	Items the food will be served on.
Health and safety	The procedures to follow to avoid injury to you/others .
Quality controlled measures	The checks on the finished dish to ensure it meets the dish requirements .
Quantities	The amount required of each ingredient.
Preparation methods	What you need to do to the food before cooking.
Cooking methods	What you need to do to the food after preparing it .
Gross profit	The difference between the cost of the food to prepare the dish and the selling price .
Net profit	The difference between the selling price of the dish and the total cost .of the dish (labour , overheads and cost of food

Section B: Mis en Place

Planning includes ;

Preparation (method, skills and techniques)

Cooking (methods)

List of ingredients needed

Correct calculation of the quantities of ingredients needed

List of equipment needed

List of tasks to be completed

The order the tasks must be completed in order of priority and with time allocated to each task

Timings for each task

Allocated time for the work space to be clean

Health and safety measures and controls

Quality control measures needed for the dish or food item being prepared

Design of the dish presentation (techniques, including garnishes and accompaniments)

Finishing Plating/service (design)

**Section C :
Command verb**

Explanation of the term

State	Give the main points clearly in sentences
Identify	Establish who or what something or someone is
Describe	Write about the subject giving detailed information, including relevant characteristics, qualities or events
Explain	Make a subject clear to someone by adding more detail and relevant facts and by accounting for the purposes or reasons.
Evaluate	Make a qualitative judgement or a conclusion about something, weighing up pros and cons and taking into account factors such as knowledge, evidence and reflective experience
List	Make a list of words, brief sentences, comments or ideas that focus on the given subject.
Outline	Give an overview or general description of the main characteristics or key points of something but not in detail