


ASIGNATURA DE ESTANDARIZACIÓN DE PLATILLOS BIS

1. Knowledge and Skills	To coordinate the operation of the food and beverage area through the planning, execution and evaluation of the elaboration of gastronomic products, considering the procedures, standards and regulations, to contribute to the profitability of the organization and to strengthen the gastronomic industry and culture.
2. Term	Third
3. Theoretical hours	36
4. Hours of practices	84
5. Total Hours	120
6. Total hours per	8
7. Learning Goal	Students will integrate dishes and products made from livestock and game animals, based on standard recipes, combined cooking methods and portioning and assembly techniques, to contribute to the standardization of the dishes and optimize the resources of a food establishment and drinks.

Learning Units	Hours		
	Theoretical	Practical	Total
I. Standard recipe and assembly techniques	6	10	16
II. Meat products: livestock and game animals	20	40	60
III. Methods of processing and preservation of meat products	10	34	44
Total	38	82	120


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LEARNING UNITS

1. Learning Units	I. Standard recipe and assembly techniques
2. Theoretical hours	8
3. Practice hours	8
4. Total Hours	16
5. Learning unit objective	Students will standardize food recipes to optimize the organization's resources.

Topics	Knowledge	Skills	Values
Standard recipe	<p>To define the concept of standardization.</p> <p>To describe the process of standardization.</p> <p>To identify the concept and components of the standard food recipe:</p> <ul style="list-style-type: none"> - Quantity and units of Ingredients - Procedures attached to hygiene regulations - portioned - Types of cut -Cooking methods - Cooking and service temperatures - Photograph of the final presentation - Costs, portions and yields -Conservation time - Nutritional contribution - Saucer Harmony 	<p>Design standard recipe formats.</p> <p>Standardize food recipes.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p>

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Topics	Knowledge	Skills	Values
	<p>To identify the concept of subrecipe and its importance in the standard food and beverage recipe.</p> <p>To recognize table of mathematical equivalences.</p> <p>To recognize recipe costing procedure.</p>		
Types of plating	<p>Identify the types of plating such as:</p> <ul style="list-style-type: none"> -Traditional. - Non-traditional (BUFF). - Trends and styles. <p>Identify the rules of plating dishes.</p> <p>Recognize food preparations.</p>	<p>To select the type of plating appropriate to the dish made.</p> <p>To assemble dishes respecting the plating rules.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p>

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TEACHING LEARNING PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a case study of food, prepare a report that includes:</p> <p>a) Design of the standard recipe format for food and beverages.</p> <p>b) Standardization of recipes, containing:</p> <ul style="list-style-type: none"> - Ingredients, quantities and units. - Procedures attached to hygiene regulations - Types of cut -Cooking methods - Cooking and service temperatures - Photograph of the final presentation - Costs, portions and yields -Conservation time - Nutritional contribution <p>d) Table of equivalences.</p> <p>e) Technical sheets of types of plating that include photography.</p> <p>f) List of rules for plating.</p>	<p>1. To understand the concept of standardization and standard recipe of food and its components.</p> <p>To understand the concept of subreceta and its importance in the standard recipe.</p> <p>3. To understand the recipe standardization procedure.</p> <p>4. To understand the components of plating.</p> <p>6. Assemble dishes</p>	<p>Checklist Essay</p>

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TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Laboratory practices Collaborative teams Investigation	Printed media Internet Multimedia equipment Standard recipe

LEARNING SPACE

Classroom	Laboratory / Workshop	Enterprise / Field
	X	


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LEARNING UNITS

1. Learning Units	II. Meat products: livestock and game animals
2. Theoretical hours	20
3. Practice hours	40
4. Total Hours	60
5. Learning Units	Students will prepare dishes based on meat products for the gastronomic offer.


Topics	Knowledge	Skills	Values
Classification of meat products.	<p>To recognize the organoleptic characteristics of the types of livestock:</p> <ul style="list-style-type: none"> -Bovines -Pigs - Sheep - goats <p>To identify the characteristics of the various breeds of cattle most consumed in the world.</p> <p>To identify quality certifications in meats.</p> <p>To recognize the anatomy and major cuts of beef, pork and sheep and their terminology around the world (USA, South America and Mexico)</p>	To determine types of cuts according to the characteristics of the dishes to be developed.	<p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Analytical</p> <p>Systematic</p>

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Topics	Knowledge	Skills	Values
	<p>To identify the minor cuts in beef, pork and sheep and their terminology around the world (USA, South America and Mexico)</p> <p>To identify the organoleptic characteristics and types of hunting meat such as:</p> <ul style="list-style-type: none"> -Rabbit -Duck -Deer -Quail <p>To identify cuts in game animals.</p>		
<p>Methods and types of cooking for livestock:</p> <ul style="list-style-type: none"> -Bovines -Pigs - Sheep -Caprinos 	<p>To recognize the methods and types of cooking: sauteed, steamed, boiled, simmer, poached, confit, baked, fried, grilled, broiling, roasted, stewed, braised in livestock products.</p> <p>To describe the side dishes and sauces of meat.</p>	To prepare dishes with livestock products.	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p>

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Topics	Knowledge	Skills	Values
<p>Methods and types of cooking for game animals:</p> <ul style="list-style-type: none"> -Duck -Rabbit -Deer -Quail 	<p>To recognize the methods and types of cooking: sauteed, steamed, boiled, simmer, poached, confit, baked, fried, grilled, broiling, roasted, braised, braised and applied to game animals.</p> <p>To describe the side dishes and sauces of meat.</p>	<p>To prepare dishes with products of game animals.</p>	<p>Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude</p>

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EVALUATION PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a practical exercise, you will prepare a report that includes:</p> <ul style="list-style-type: none"> -Graphic description of cuts in meat products -Schema of major cuts of livestock products and game animals and their terminology around the world (USA, South America and Mexico) -Schema of minor cuts in cattle, pig, sheep and goats and their terminology around the world (USA, South America and Mexico) - Recipes of finished dishes that include: Livestock products and game animals, their garnishes and sauces, as well as organoleptic tests. - Final presentation of the dish - Conclusions 	<ol style="list-style-type: none"> 1. To recognize meat products and their organoleptic characteristics. 2. To identify the major and minor cuts of meat. 3. To identify quality certifications in meat products. 4. To identify the ideal uses of each cut. 5. To produce a tasting menu based on livestock products and hunting animals. 	<p>Case study Checklist</p>

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TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Laboratory practices Collaborative teams Practical exercises	Printed media Internet Multimedia equipment Major and minor kitchen equipment Hygiene and safety equipment

LEARNING SPACE

Classroom	Laboratory / Workshop	Enterprise / Field
	X	


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LEARNING UNITS

1. Learning Units	III. Methods of processing and preservation of meat products
2. Theoretical hours	10
3. Practice hours	34
4. Total Hours	44
5. Learning Units	Students will process meat using processing and preservation methods to produce by-products.

Topics	Knowledge	Skills	Values
Curados	<p>To identify the term of “curado”; Biochemical reactions involved and the elements that compose it.</p> <p>To Identify the difference between cold cuts and deli.</p>	Prepare “curados” of meat products	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude
Smoked products	<p>To identify the term smoking; Biochemical reactions involved and final organoleptic characteristics of the product.</p> <p>To identify the types of wood for smoking.</p> <p>To identify the basic points to reproduce a smoked product according to the main product: -Temperature -Weather -Humidity</p>	To prepare various smoked meat products.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude

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Topics	Knowledge	Skills	Values
Dehydrated products	<p>To identify the term dehydrated; Biochemical reactions involved, dehydration levels and final organoleptic characteristics of the product.</p> <p>To identify dehydration methods:</p> <ul style="list-style-type: none"> -Naturals -Mechanics -Chemicals 	Preparar diversos productos cárnicos deshidratados.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude
Marinated products	<p>To identify the term of marination; Biochemical reactions involved and final organoleptic characteristics of the product.</p> <p>To identify marinating strategies through the use of:</p> <ul style="list-style-type: none"> -Acids -Alkalines. -Alcoholes -Enzymes -Ferments 	To prepare various marinated meat products.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude

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DISHES STANDARIZATION

EVALUATION PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a practical case, it will prepare a report that includes:</p> <ul style="list-style-type: none"> - Mise en place: equipment, safety equipment, organization of inputs according to the activities to be carried out. - Good hygiene practices in food handling. - Scheme of processing methods and preservation of meat products, mentioning their technical characteristics and final results. - Standard recipes of a product line made by the student. - Meat products containing: <p>Processing and conservation methods</p> <p>-Conclusions.</p>	<ol style="list-style-type: none"> 1. To identify the concepts of cured, smoked, dehydrated and marinated. 2. To identify the procedure of the methods of processing and preservation of meat products. 3. To produce products using meat processing and preservation methods. 	<p>Practical exercises Checklist</p>

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LEARNING SPACE


Classroom	Laboratory / Workshop	Enterprise / Field
	X	

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CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT


Capability	Performance criteria
<p>To develop dishes from the standard recipe, the selection of inputs, culinary bases, assembly techniques and applicable regulations, to contribute to customer satisfaction and resource optimization.</p>	<p>Students are able to demonstrate and presents the preparation and assembly of a three-course menu with the following specifications:</p> <p>A) PREPARATION</p> <ul style="list-style-type: none"> - Hygienic handling of inputs - Culinary basis techniques and methods - Organization of work in the kitchen: preparation time for mise en place and delivery time. <p>B) ASSEMBLY AND PRESENTATION</p> <ul style="list-style-type: none"> - Cleaning - Organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - Serving size according to the standard recipe - Aesthetics: balance, unity, saucer flow and focus of attention (BUFF) <p>C) STANDARD RECIPE:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to regulations - Types of cut - Cooking methods - Cooking and service temperatures - Photograph of the final presentation - Costs, portions and yields - Conservation time - Nutritional contribution - Pairing suggestion and justification

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Capability	Performance criteria
<p>To develop alcoholic and non-alcoholic beverages from the standard recipe, the selection of inputs, cocktail and assembly techniques, and applicable regulations, to contribute to customer satisfaction and resource optimization</p>	<p>Students are able to demonstrate and present the preparation of a catalog of cocktails with the following specifications:</p> <p>A) PREPARATION</p> <ul style="list-style-type: none"> - Hygienic handling of the ingredients - Cocktail techniques and methods - Organization of the work of the bar service: <ul style="list-style-type: none"> Mise en place preparation time and Delivery time. <p>B) ASSEMBLY AND PRESENTATION</p> <ul style="list-style-type: none"> - Cleaning - Organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - Amount according to the standard recipe - Aesthetics and glassware according to the recipe standard <p>C) STANDARD RECIPE:</p> <ul style="list-style-type: none"> - Type of drinks - Ingredients - Procedures attached to regulations - Cocktail techniques - Operating temperature - Photograph of the final presentation - Costs, quantities and yields

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Capability	Performance criteria
<p>To develop bakery products from the standard recipe, input selection, basic bakery methods and applicable regulations, to complement the food service.</p>	<p>Students are able to demonstrate and present the preparation of a selection of breads, with the following specifications:</p> <p>A) PREPARATION</p> <ul style="list-style-type: none"> - Hygienic handling of inputs - Basic bakery techniques and methods - Organization of work in bakery: preparation time for mise en place and conservation. <p>B) PRESENTATION</p> <ul style="list-style-type: none"> - Cleaning - Organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - Serving size according to the standard recipe - Aesthetics according to the standard recipe <p>C) STANDARD RECIPE:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to regulations - Cooking methods - Cooking temperatures - Photograph of the final presentation - Costs, portions and yields - Conservation time - Nutritional contribution

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Capability	Performance criteria
<p>To develop pastry and confectionery products from the standard recipe, the selection of supplies, through basic methods of pastry and pastry, and the applicable regulations, to complement the food service.</p>	<p>Students are able to demonstrate and present the preparation of a dessert menu, with the following specifications:</p> <p>A) PREPARATION</p> <ul style="list-style-type: none"> - Hygienic handling of inputs - Basic techniques and methods of pastry and pastry - Organization of work in confectionery: preparation time for mise en place and conservation. <p>B) PRESENTATION</p> <ul style="list-style-type: none"> - Cleaning - Organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - Serving size according to the standard recipe - Aesthetics according to the standard recipe <p>C) STANDARD RECIPE:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to regulations - Preparation methods - Photograph of the final presentation - Costs, portions and yields - Conservation time - Nutritional contribution
<p>To plan the operation of a food and beverage preparation area considering the times and movements, supply and demand, available resources, planning techniques and the organization's policies, to meet the goals and optimize resources.</p>	<p>To prepare a work plan according to the operating characteristics and policies of the organization:</p> <ul style="list-style-type: none"> - Menu to prepare - Type of service - Number of diners - Input requirements: raw material, equipment, furniture and utensils - Personnel requirements - Schedule of activities with the times and responsible - Staff roles - Control formats: requisitions and kitchen stocks - Standard Recipe - Area operating budget - Indicators of performance

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Capability	Performance criteria
<p>To supervise the operation of a food and beverage preparation area through monitoring tools and quality standards, to comply with the established planning and contribute to the profitability of the organization.</p>	<p>To integrate a report of supervision of the operation of the food and beverage area that includes:</p> <ul style="list-style-type: none"> - monitoring instruments: observation guide, logbooks, monitoring formats - verification of the operation planning - monitoring results - proposals for correction and improvement
<p>Verify hygienic management considering the applicable regulations, audit procedures and the type of establishment, to ensure the safety and security of food and beverages.</p>	<p>To make a verification and prepare a report of the hygienic handling of food and beverages containing:</p> <ul style="list-style-type: none"> - Verified areas - Personnel involved - Standards of reference - Check list - Processes of the verified areas - Evidence: logbooks, temperature control records, inputs and outputs - Findings - Results

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Capability	Performance criteria
<p>To organize food and beverage preparation on a large scale Through the estimation of inputs, culinary bases, warehouse management, and production systems, to meet the demand for required volumes of consumption in commissary and social events.</p>	<p>To make a large-scale food and beverage preparation event, and integrate a production plan considering the customer's requirements that it contains:</p> <p>A) PRODUCTION OPERATION FLOW</p> <p>B) BIG SCALE PREPARATION</p> <ul style="list-style-type: none"> - Hygienic handling of inputs - Warehouse management - Culinary basis techniques and methods - Organization of work in the kitchen: preparation time for mise en place, delivery time and labor requirements <p>C) STANDARD BIG SCALE RECIPE</p> <ul style="list-style-type: none"> - Ingredients: natural and processed food products - Production systems attached to regulations - Volume production techniques and equipment to be used - Cooking, service and storage temperatures - Photograph of the final presentation - Costs, portions and yields - nutritional contribution

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