

kevin

by Kevin Blanco Ledesma

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Kevin blanco Ledesma

You should present your portfolio with a cover page and following that a page per element.

Supply and stock management

Microsoft Settings

One of the main points to consider is our stock and storage. Before starting our day, we will need a series of resources and elements to carry out our work. In the kitchen, we divide the supplies into sections that can be differentiated such as the dry stock including canned food, food spices, food based on tetra brick, plastics, and all those products that are not fresh. Another section contains dairy products such as cheeses, butter, and milk, etc. Another section contains vegetable products that include all vegetarian and vegan elements such as all kinds of vegetables and fruits or products such as tofu or some prepared sauce such as mustard, BBQ sauce or ketchup. The next section is seafood and fish which require daily checks to inspect their condition since fresh seafood that is alive needs to be closely monitored and to check they are still alive to serve fresh to customers or if not to dispose of correctly. Another of the most common products is meat, meat product which can come from different animals, and which require a separation according to the type of animal. And finally, for the frozen products in which we will maintain an organization as noted before, separating each item to avoid cross-contamination.

Insert example

Why?



Why?

Sp.

Good



Regarding the stock management of drinks, they are usually divided into wines which are divided in turn into red and white. Beers and spirited drinks such as gins, rums, or whiskeys. Within the section of the drink, we have other types of items such as soft drinks, cocktails, and ice fundamental for the preparation of cocktails and other drinks.

One of the best ways to keep track of all the products that the restaurant needs is to have a list with the name and price of each of the products and at the end of each night check what has been used and what is left to ensure that there is enough products for the next day, if more stock is needed a note is made and suppliers are contacted. The delivery of the product has been received an essential part is to examine that the items are in good condition and to review that none are missing. The next step is storage, to ensure that the products do not go bad newer products will be placed in the back making sure the older products are in the front and to be used first, creating a rotation system.

Good

Reflection on the part you have played in stock management as an chef would be beneficial here.

Meat cooking skills

Within the cooking of meat, there are many different processes that can be used for different meat cuts and dishes. While working as a chef I have experienced preparing and cooking meats in various ways including, cooking at low temperatures in dishes such as ribs and pork cheek both processes begin a day before their cooking since they require a marinade that will help the mix of spices liqueurs penetrate the meat. Following step is the sealing of these meats over a very strong fire of about 200/240 degrees this technique will allow the juices of the meat to be retained inside providing tenderness to the finish, finally the meat will be immersed in the previous marinade and left to cook for several hours between 4 and 8 at a temperature of about 130 degrees this enables a very delicate texture and juiciness in the meat. Another type of cooking for meat is to use the grill for meats such as fillet medallions. A very important step when making grilled meats is the

Good

Good

tempering of the meat, taking it out of the fridge a few hours before cooking enables the meat to be at ambient temperature and helps it to be much softer when eaten.  3 other process I have acquired is to let the meat rest for about 7 minutes under a thermal light, this will help the color and juice of the meat homogeneous and much more tender at the time of eating it. When working with food it is important to consider the cross-contamination that can also occur between the same products and whether they have been cooked or not.  Good now meats a red chopping board is used this can include preparation such as seasoning the meat with salt and pepper. A yellow chopping board is then used once the meat has been cooked and rested to cut for serving.

What meat cooking equipment do you require more opportunity to practice with? What skills with meat do you need to develop further?

Preparation and plating skills

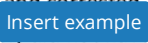
The visual presence of a dish is one of the elements that must be accounted for since you want the customer to be tempted by the aesthetics of the food, using fresh, colorful ingredients along with using techniques such as fire (for oysters) that attract their attention and are appetizing.  Sp. One of the most colorful dishes currently is the hake with green mojo sauce and clams, mojo stands out for its vibrant green color and the clams placed the top of the fish gave it a great height and aroma these factors made it the best-selling dish on the menu. Another popular dish is the prawns with garlic which is a dish with movement when the dish leaves the kitchen and until it reaches the table for about 3 minutes the oil is so hot that it bubbles giving movement and making it a very visually attractive dish for customers as well as the strong familiar scent of cooked garlic that is smelt when presented to the table.  Good Finally, the dish that includes oysters being set on fire, composed of a bed of salt with alcohol and a semi-cooked oyster on top with a velouté and caviar inside, when it leaves the kitchen and until it reaches the table it has fire which is inevitable to attract the attention of all diners creating more sales for the dish.

Elements such as spheres of ingredients, vibrant sauces, crunchy textures, foams, or micro herbs are impressive decorative additions to recipes when plating a dish that helps to give extra detail to the presentation.

What skills did you develop/strengthen in this area of the kitchen? Do you need to develop any specific skills further? How will you do this?

Challenges and learning

One of the most important things I have learned is that a restaurant is not just a working kitchen there are multiple areas such as the team of waiters, marketing, human resources, accountants, advertising, communicative attention with the clients, the Booking System, the seminal budget *Why are these important to know?* for the purchase of products and payment of employees and the decoration for different events. *How will they assist in future?*

The most important challenge I have faced in this current setting is the lack of organization since there are no established protocols for the storage of products and cleaning of some areas.  Sp. in some situations it can become chaotic. However, the problems were identified and corrected.  Insert example a good example of this would be the lack of a linear storage system that previously had a functional design in order to account for the number of products that are available and to be able to work out and know the number of products needed for the next week that has now been rectified.

Could you have reflected on your own challenges here? For example, adapting to changing kitchen environments.

Future goals

My future plans are to achieve a great position either as an executive chef or manager in a large company, I think that when doing my internship I have learned the daily challenges faced by a  Be specific

Insert example

manager or a chef, and that mutual connection is very important to discuss what the future plans will be, Procedures at the time of detection and solve problems, which will be the specials of the day and see if we have the complete menu or communicate suggestions and requests from customers.

According to the experience I have I consider that the work of a good manager is very important for the successful functioning of a business, I think you need to have an approachable personality and understanding of everything since any member of the team could communicate a problem and you must be ready to solve it quickly and to make sure that the service is not interrupted. Another point to consider is that you need a great link with the team since each member acts and thinks differently so it is your task to maintain union, compromise, and harmony.

Reflection on your own skills required here.

Having the opportunity to leave the kitchen and explore the other sectors within hospitality has been important for my professional growth. I have seen things that I did not know existed such as the importance of marketing or how crucial a well-organized booking system is. For the first time I have had direct contact with customers, and you can see the great work it represents because sometimes not all customers are happy, and you have to keep your composure and deal with problems always in a polite and respectful way. I have also been able to observe the great work of the bartender and the high level of pressure that they are subjected to and the speed they must work. Finally, and most importantly for me, witnessing the ability of the manager that has to deal with multiple problems and solve them, have control of all departments within the business, and know what happens at all times including the economic management of the business since they are in charge of product accounting, counting the money every night and tracking the money spent weekly, for the business to make a profit it cannot spend more than 25% of the gross income.

Insert Citation

There are no in text citations throughout to support your statements and experiences. There is a lack of reflection on what you have learned and your own skills.

There is an over reliance on online sources and a lack of academic sources to support your statements.

Reference Not all of your references are in Harvard Referencing style, there are errors throughout including the list not being in alphabetical order.

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[online] www.cyberclick.es. Available at: <https://www.cyberclick.es/marketing>.

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Available at: <https://www.touchdynamic.com/es/5-common-restaurant-problems-and-solutions>

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FINAL GRADE

37 / 100

GENERAL COMMENTS

Instructor

IV/EE: This is not a Late Submission, student submitted on time but due to an issue on Moodle's end had to resubmit. - FC

General Feedback:

You have not provided a brief introduction to your reflective portfolio. You have not outlined your aims and objectives. There is no scholarly material to support your assignment in the form of in text citations.

Lack of knowledge and understanding of skills, please carry out some independent research into skills (soft skills and hard skills), especially when it comes to management.

Over reliance on online sources, I suggest reviewing your reading list for credible/reliable sources. Please visit the online library.

Questions Asked During Viva:

1. How did you put this portfolio together?
2. Can you provide an example of when you have been involved in Supply/Stock Management?
3. What do you still need to learn/experience when it comes to supply stock management?
4. Can you provide an example of when you have used these skills well or realised you need to develop your skills?
5. Is there a certain meat you need to learn to improve upon in terms of cooking?

6. What skills do you need for plating? Do you have them? Do you need to develop any further?
7. What challenges are you facing as a learner?
8. How do you see your management skills?

1. Engagement with Literature Skills 4/20

Your work must be informed and supported by scholarly material that is relevant to and focused on the task(s) set. You should provide evidence that you have accessed an appropriate range of sources, which may be academic, governmental and industrial; these sources may include academic journal articles, textbooks, current news articles, organisational documents, and websites. You should consider the credibility of your sources; academic journals are normally highly credible sources while websites require careful consideration/selection and should be used sparingly. Any sources you use should be current and up-to-date, mostly published within the last five years or so, though seminal/important works in the field may be older. You must provide evidence of your research/own reading throughout your work, using a suitable referencing system, including in-text citations in the main body of your work and a reference list at the end of your work. Guidance specific to this assessment: Provide evidence of reading and researching relevant literature in the field of culinary arts. You should demonstrate of understanding and analysis of the literature, with references to support your arguments. Use relevant and appropriate sources of information to support reflections. Minimum of 20 references required.

2. Knowledge and Understanding Skills 12/20

At level 5, you should be able to demonstrate: sound knowledge and critical understanding of the well-established concepts and principles of the subject area and the way in which those principles have developed; knowledge of the main methods of enquiry in the discipline. Knowledge relates to the facts, information and skills you have acquired through your learning. You demonstrate your understanding by interpreting the meaning of the

facts and information (knowledge). This means that you need to select and include in your work the concepts, techniques, models, theories, etc. appropriate to the task(s) set. You should be able to explain the theories, concepts, etc. meaningfully to show your understanding. Your mark/grade will also depend upon the extent to which you demonstrate your knowledge and understanding. Guidance specific to this assessment: Provide evidence of understanding of the learning outcomes and their relevance to the culinary arts industry. You should demonstrate a clear understanding of the different skills and techniques required in the kitchen, as well as the importance of supply and stock management.

3. Cognitive and Intellectual Skills 5/20

You should be able to critically analyse information, and propose solutions to problems arising from that analysis, including the critical evaluation of the appropriateness of different approaches to solving problems. Your work must contain evidence of logical, analytical thinking, evaluation and synthesis. For example, to examine and break information down into parts, make inferences, compile, compare and contrast information. This means not just describing what! But also justifying: Why? How? When? Who? Where? At what cost? At all times, you must provide justification/evidence for your arguments and judgements. Evidence that you have reflected upon the ideas of others within the subject area is crucial to you providing a reasoned and informed debate within your work. Furthermore, you should provide evidence that you are able to make sound judgements and convincing arguments using data and concepts, with an understanding of the limits of knowledge, and how this influences analyses and interpretations. Sound, valid conclusions are necessary and must be derived from the content of your work. Where relevant, alternative solutions and recommendations may be proposed. Guidance specific to this assessment: Provide evidence of reflective thinking and critical analysis of your learning experiences. Demonstrate the ability to evaluate your own skills and knowledge, and to identify areas for improvement. Use appropriate language to express ideas and arguments effectively.

4. Practical Skills 8/20

At level 5, you should be able to use/deploy a range of established techniques within the discipline, and apply underlying concepts and principles outside the context in which they were first studied, including, where appropriate, the application of those principles in an employment context. You should be able to demonstrate how the subject-related concepts and ideas relate to real world situations and/or a particular context. How do they work in practice? You will deploy models, methods, techniques, and/or theories, in that context, to assess current situations, perhaps to formulate plans or solutions to solve problems, or to create artefacts, some of which may be creative. This is likely to involve, for instance, the use of real world artefacts, examples and cases, the application of a model within an organisation and/or benchmarking one theory or organisation against others based on stated criteria. You should show awareness of the limitations of concepts and theories when applied in particular contexts. Guidance specific to this assessment: You should provide evidence of practical application of the skills and techniques learned in the kitchen. You should demonstrate the ability to apply your knowledge and skills in a practical setting. Use appropriate examples and evidence to support reflections.

5. Transferable Skills for Life and Professional Practice 8/20

Your work must provide evidence of the qualities and transferable skills necessary for employment requiring the exercise of personal responsibility and decision-making. This includes demonstrating: professional development to advance existing skills and acquire new competences that will enable you to assume significant responsibility within organisations; that you can initiate and complete tasks and procedures, whether individually and/or collaboratively; that you can use appropriate media to effectively communicate information, arguments and analysis in a variety of forms to specialist and non-specialist audiences; fluency of expression; clarity and effectiveness in presentation and organisation. Work should be coherent and wellstructured in presentation and organisation. Guidance specific to this assessment: You should write this assignment as a reflective

essay, provide your student name, number, module name and module code and assignment title. You should use a font of Arial 12 point. Justify your text, in order for your journal to look professional. Use 1.5 line spacing throughout the document. Spelling and grammar should be accurate.

Text Comment. You should present your portfolio with a cover page and following that a page per element.



Microsoft Settings

Be sure to adhere to the Microsoft Settings, Arial Size 12, Justified Text, 1.5 Line Spacing.



Insert example

An example here would have demonstrated a deeper knowledge and understanding.



Why?

Why? More explanation required.



Comment 1

Avoid using etc in your work where possible.



Why?

Why? More explanation required.



Sp.
Spelling error



Good

Good



Comment 2

use industry terminology where possible, example: beverages

QM

Good

Good

Additional Comment

Who's responsibility is this?

Text Comment. Reflection on the part you have played in stock management as an chef would be beneficial here.

QM

Good

Good

QM

Good

Good

PAGE 2



Comment 3

What dishes do you do this process for?

QM

Good

Good

Text Comment. What meat cooking equipment do you require more opportunity to practice with? What skills with meat do you need to develop further?

QM

Sp.

Spelling error

QM

Good

Good

Text Comment. What skills did you develop/strengthen in this area of the kitchen? Do you need to develop any specific skills further? How will you do this?

Text Comment. Why are these important to know? How will they assist in future?

QM

Sp.

Spelling error



Insert example

An example here would have demonstrated a deeper knowledge and understanding.

Text Comment. Could you have reflected on your own challenges here? For example, adapting to changing kitchen environments.



Be specific

Be specific in your writing.



Comment 4

placement

PAGE 3



Insert example

An example here would have demonstrated a deeper knowledge and understanding.

Text Comment. Reflection on your own skills required here.



Very good

Very good



Sp.

Spelling error



Insert Citation

Insert Citation

Text Comment. There are no in text citations throughout to support your statements and experiences. There is a lack of reflection on what you have learned and your own skills.

PAGE 4

Text Comment. There is an over reliance on online sources and a lack of academic sources to support your statements.

Text Comment. Not all of your references are in Harvard Referencing style, there are errors throughout including the list not being in alphabetical order.

