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a) Prawns, <sup>if fresh,</sup> require to be stored at a temperature below  $5^{\circ}\text{C}$ , optimally, in a cool room at a temperature of between  $1-4^{\circ}\text{C}$ . If the prawns used are not fresh, but frozen, they would need to be stored in the freezer at, <sup>or</sup> below  $-18^{\circ}\text{C}$ .

Chicken needs to be stored in a cool room at a temperature below  $5^{\circ}\text{C}$ , preferably between the temperatures of  $1-4^{\circ}\text{C}$ .

Cream also needs to be kept out of the danger zone ( $5-60^{\circ}\text{C}$ ) in the cool room at a temperature between  $1-4^{\circ}\text{C}$ .

Prawns, chicken and cream are all considered perishable items and must be kept out of the danger zone ( $5-60^{\circ}\text{C}$ ) as much as possible. All these items must be stored in either an airtight container with a lid or in a dish tightly covered in plastic wrap. All items must be labelled as to when they must be used by and what the contents of the container are.

Start here.

b)

The importance of effective workflow planning in the preparation of these dishes is so the kitchen can run ~~some~~ smoothly in rush hours.

Effective workflow planning of these dishes would include:

- mise-en-place at the start of the day to get ingredients ready for the day as well as getting equipment required to ready for use.

The mise-en-place for a chicken caesar salad would include:

- washing lettuce so it is free from insects and dirt
- preparing the ~~caesar~~ caesar dressing
- ~~pre~~ preparing the bread crutons
- boiling eggs for the dish.

Another set of mise-en-place for the dish garlic prawns and rice would be

- preparing the prawns by cleaning and removing the vein in its back
- preparing the garlic the prawns will be placed in
- and ~~cooking of~~ and preparing the



equipment for the vice.

For the dish ~~costo chocolate~~ chocolate pudding with salted caramel the puddings could be ~~pre~~ prepared the day before for effective planning and ice-cream ready to be used.

When presenting the dishes all the sides of each dish should be free from and drips or spills and food should not be ~~too~~ touching the ~~top~~ edge as it will make carrying out to consumer hard.

Each dish should be colourful, ~~some~~ have a nice aroma and have different textures with in them.

By using an effective workflow plan and by setting out each step it allows works to run as smoothly and cleanly as possible. ~~and reduces stress if~~ Work plans also allow for other chef's to use them if they are not use to cooking particular dishes.

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