



(NCV) NATIONAL CERTIFICATE VOCATIONAL

DATE	SUBJECT	ACTIVITY
LEVEL 2		
06 – 10 July 2020	Food Preparation L2	<p style="text-align: center;">TOPIC 9</p> <p style="text-align: center;">Vegetables and vegetable Dishes</p> <p>Subject Outcome 1: Store, select, prepare and cook vegetables for hot and cold dishes, demonstrating an understanding of hygiene principles and customer needs, keeping waste to a minimum and preserving nutritional value.</p> <p>Learning Outcomes: (Pages 140 – 146) The student will be able to:</p> <ul style="list-style-type: none">• Food Hygiene principles for vegetable preparation and storage• cleaning preparation areas and equipment• health and safety principles for vegetable preparation and storage• identifying and categorizing the various type of vegetables• factors indicating quality and freshness in vegetables• methods to preserve nutritional value• the prevention of losing nutritional value• Preparing vegetables in the correct manner <p>Complete the following activity and submit on Whatsapp group:</p> <ul style="list-style-type: none">- Activity 1 on page 141.- Complete the class test. <p>Use provided PowerPoint slides to study.</p> <p>Also, if students have data, they must go to the different websites, as indicated in the textbook, to view the videos.</p>