

**Erratum for Profitable Business Portfolio, Unit 9 - Introducing a New Catering Offer**

**Amendments required to the Module Handbook Version 12 for inclusion in Handbook Version 13**

**These changes do not affect the questions contained in the assessment**

<b>Page</b>	<b>Section</b>	<b>Details of change (changed text is in <i>italics</i>)</b>
31	6	4. Batch cooking (cook products - hold dishes - <i>regenerate dishes when required</i> - serve dishes).
32	6	<b>4. Batch cooking production method</b> This method of production cooking can involve cooking <i>or part cooking large amounts of the same</i> dish and then chilling them down to below 4° Centigrade and re-heating <i>or finish cooking</i> upon receipt of the customer's order; or cooking the dishes and holding them above 63° Centigrade and serving upon receipt of the customer's order.