

Domain

**COMMERCIAL COOKERY AND
CATERING**

Title:

**Smoke food for use in a hospitality
establishment**

Level: 4

Credits: 6

Purpose

This unit standard specifies the competency required to prepare and smoke food items for use in a hospitality establishment. People credited with this unit standard are able to: prepare for smoking; smoke food; and prepare smoked food for next use.

Special Notes

1. Entry information

Prerequisites:

- Unit 42 *Follow workplace health, safety and hygiene procedures in a hospitality establishment* or demonstrated equivalent knowledge and skills
- Unit 292 *Practice food safety methods in a hospitality establishment* or demonstrated equivalent knowledge and skills.

2. Assessment evidence may be collected from a real workplace or simulated workplace in which there is a high degree of realism that replicates a commercial workplace setting. Where a simulated workplace is used, candidates must be placed under realistic time pressures.

While the end user in the assessment activity need not be a guest or client, there must be documented evidence of multiple occasions where the candidate has produced product or similar for guests who have the expectations of a paying guest or client.

3. The conduct of training and assessment activities related to this unit standard is recommended to take place in conjunction with other relevant, technical unit standards in this Domain.
4. All establishment orders and production cost control systems must be used in accordance with systems requirements and establishment procedures.
5. Glossary of terms

For the purposes of this unit standard, *smoking of food* refers to the process of flavouring, cooking or preserving food by exposing it to the smoke of burning or smouldering plant material. Smoking may be either *cold smoking* which is used

principally to flavour food and for which additional cooking is needed or *hot smoking* where the food does not necessarily have to be reheated or cooked.

For credit, either cold smoking or hot smoking may be used.

For the purposes of this unit standard, *food* able to be smoked includes: red meats and game; chicken; fish and seafood.

For credit, one item is required to be smoked for use in or as fare offered by a hospitality establishment.

The *smoker* may be a dedicated smoke house or any portable device intended for either domestic or commercial use.

Mise en place means the setting out of ingredients and utensils required for the preparation of food items.

The term *establishment requirements* or *procedures* refers to any policy, procedure, recipe, or agreed requirement, either written or oral, that is made known to the worker in the kitchen for use in their work.

Safe working practices include day to day observation of safety policies and procedures, legislative requirements and professional requirements. All safe working practices must be complied with.

Specifications refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.

6. All food items must be stored and handled in a manner that accords with health regulations and product and establishment requirements.
7. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.
8. Regulations and legislation having relevance to this unit standard include the following:
 - Labour Act No 11 2007 as amended
 - Public Health Amendment Act 45 of 1976
 - Tobacco Products Control Act No 1 of 2010
 - The International Health Regulation Act 28 of 1974
 - Regulations relating to the Health and Safety of employees at work, 1997 and all subsequent amendments to any of the above.

Quality Assurance Requirements

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority and the Namibia Training Authority. All approved unit standards, qualifications and national assessment arrangements are available on the Namibia Training Authority website www.nta.com.na

Elements and Performance Criteria

Element 1: Prepare for smoking

Performance Criteria

- 1.1 Work area and utensils are cleaned and prepared for use in line with establishment procedures.
- 1.2 *Mise en place* is prepared and ingredients assembled for preparation of the food items in line with establishment procedures.
- 1.3 Food items are cleaned and prepared in a manner that will optimise the smoking process.
- 1.4 Food items are added to or mixed with ingredients or liquids as required for the intended outcome of the smoking process.
- 1.5 Material appropriate to produce the required smoke and flavour is assembled in sufficient quantities and is prepared for lighting in accordance with the nature of the material.
- 1.6 The smoker is prepared for the intended smoking process in accordance with manufacturers' specifications and establishment procedures.
- 1.7 Any waste generated during preparation is disposed of in line with safety and establishment requirements.
- 1.8 Food safety and safe food handling practices are applied in preparation activities in line with standard industry practice and legislative requirements.

Element 2: Smoke food

Performance Criteria

- 2.1 Smoker temperatures are monitored and adjusted where necessary to achieve the optimal smoking of the food items and to achieve the desired smoking outcome.
- 2.2 Monitoring of the smoker and minimum observation of the food whilst being smoked ensures the minimisation of unnecessary escaping of smoke.
- 2.3 The food items are smoked to the desired effect and outcome.
- 2.4 Smoked food is removed from the smoker in a manner that protects the quality and appearance of the food.
- 2.5 Any waste generated during smoking is disposed of in line with safety and establishment requirements.
- 2.6 Food safety and safe food handling practices are applied in smoking activities in line with standard industry practice and legislative requirements.
- 2.7 Equipment used in the smoking process is cleaned and stored in accordance with establishment procedures.

Element 3: Prepare smoked food for next use

Range

Readied means such things as slicing, trimming, cutting, folding, shaping, wrapping, etc.

Performance Criteria

- 3.1 Smoked items are readied in accordance with the next cooking process or next intended use in accordance with establishment procedures.
- 3.2 Smoked items are stored where necessary in line with food safety and establishment procedures.
- 3.3 Any food item that is not smoked to the desired outcome is prepared for re-smoking and/or other uses in accordance with establishment procedures.
- 3.4 Smoker equipment and utensils are cleaned and prepared for next intended use in accordance with manufacturers' specifications and/or establishment procedures.

Registration Data

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