

Domain

**COMMERCIAL COOKERY AND  
CATERING**

Title:

**Dry 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 drying; dry food; and prepare dry 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, *drying of food* refers to the process of removing water from food by exposing it to sun and/or wind. Drying may take place out-of-doors, in purpose built rooms or using mechanical dehydrators

but excludes freeze-drying processes. For credit, any method appropriate to the food being dried may be used.

- For the purposes of this unit standard, *food* able to be dried includes: meats, edible worms and insects, and game; chicken and other birds; fish and seafood; fruits; vegetables; fungi; and herbs.

For credit, two items are required to be dried for use in or as fare offered by a hospitality establishment.

- *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](http://www.nta.com.na)

## **Elements and Performance Criteria**

### **Element 1: Prepare for drying**

#### **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 drying process.
- 1.4 Food items are added to or mixed with ingredients or liquids as required for the intended outcome of the drying process.
- 1.5 The drying area or drier is prepared for the intended drying process in accordance with manufacturers' specifications and establishment procedures.
- 1.6 Any waste generated during preparation is disposed of in line with safety and establishment requirements.
- 1.7 Food safety and safe food handling practices are applied in preparation activities in line with standard industry practice and legislative requirements.

### **Element 2: Dry food**

#### **Performance Criteria**

- 2.1 Monitoring of the drying process ensures sufficient ventilation to prevent excessive build-up of moulds on the food.
- 2.2 Monitoring of the drying process ensures that the presence of unwanted insects or animals in the drying area is minimised.
- 2.3 The food items are dried to the desired effect and outcome.
- 2.4 Dried food is removed from the drying area in a manner that protects the quality and appearance of the food.
- 2.5 Any waste generated during drying is disposed of in line with safety and establishment requirements.

- 2.6 Food safety and safe food handling practices are applied in drying activities in line with standard industry practice and legislative requirements.

**Element 3: Prepare dried food for next use**

**Range**

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

**Performance Criteria**

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

**Registration Data**

<b>Subfield:</b>	Tourism and Hospitality
<b>Date first registered:</b>	15 November 2012
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