

Domain

**COMMERCIAL COOKERY AND
CATERING**

Title:

**Prepare, process and finish chocolate
coatings and couverture-based
products**

Level: 5

Credits: 8

Purpose

This unit standard specifies the competency required to prepare, process, and finish chocolate coatings and couverture-based products for use in a hospitality establishment. People credited with this unit standard are able to: demonstrate knowledge of the use of chocolate; prepare chocolate mixes and coatings; use chocolate; and prepare chocolate products 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
- use commercial equipment for both training and assessment
- encounter realistic customer/staff ratios.

While the end user in the assessment activity need not be a guest, 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.

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:
 - *products* refers to filled and unfilled moulds, piped shapes, models, and dipped items (such as marzipan, fruits, fondants).
 - *Processing* refers to melting, rolling, tempering, moulding, piping, and manipulation.
 - *Finishing methods* refers to cutting, demoulding, dipping, spreading, decorating, assembling, glazing and spraying.

For credit, a minimum of four different products must be developed using different processing and finishing methods. Ideally, the chocolate products should be prepared for a special occasion (e.g. banquet or formal dinner) or an activity associated with a special event (e.g. Valentine's Day).

- *Faults* refers to challenges such as malfunctioning double boilers, inferior quality or incorrectly coloured couverture, dull appearance of the chocolate, lumpiness when melted, 'sweating' in the fridge, unrealistic customer expectations, etc.
 - *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: Demonstrate knowledge of the use of chocolate

Performance Criteria

- 1.1 Current trends for the use of chocolate products are described in terms of the hospitality sector in Namibia.
- 1.2 Quality features that typify quality chocolate products are described.
- 1.3 Common faults when preparing, processing and finishing chocolate coatings and couverture-based products are identified in terms of their appearance and cause(s)
- 1.4 Optimum conditions for the use of chocolate in cookery are described.

Element 2: Prepare chocolate mixes and coatings

Performance Criteria

- 2.1 Work area, equipment and utensils are cleaned and prepared for use in line with establishment procedures.
- 2.2 *Mise en place* is prepared and ingredients assembled for preparation of the chocolate items in accordance with establishment procedures.
- 2.3 Items to be covered are prepared in a manner that will optimise the coating process and finish.
- 2.4 Any necessary recipes for the products are identified and are available in accordance with establishment procedures.
- 2.5 Chocolate is prepared in terms of flavour and consistency as required for the intended outcome of the processing and finishing.
- 2.6 Any moulds are prepared and treated as required for the finished product.

- 2.7 Any waste generated during preparation is disposed of in line with safety and establishment requirements.
- 2.8 Food safety and safe food handling practices are applied in preparation activities in line with standard industry practice and legislative requirements.

Element 3: Use chocolate

Performance Criteria

- 3.1 Temperature of the chocolate is monitored according to chocolate type and to ensure workability for the task and adjustments are made where necessary to achieve the desired outcome.
- 3.2 Any ingredients required to be added to the chocolate during processing and finishing are added in accordance with recipe requirements.
- 3.3 The chocolate product is made to the desired effect and outcome.
- 3.4 Coated or de-moulded products are handled in a manner that maintains their appearance and desired finish.
- 3.5 Faults with the chocolate and problems encountered in the processing and finishing are responded to in accordance with commonly accepted industry practice.
- 3.6 Any waste generated during the making of the chocolate product is disposed of in line with safety and establishment requirements.
- 3.7 Food safety and safe food handling practices are applied in processing and finishing activities in line with standard industry practice and legislative requirements.

Element 4: Prepare chocolate products for next use

Performance Criteria

- 4.1 Chocolate products are presented in accordance with establishment procedures.
- 4.2 Chocolate products not intended for immediate use are packed and/or stored in line with food safety and establishment procedures.
- 4.3 Any food item that is not coated or finished to the desired outcome is prepared for re-processing and/or other uses in accordance with establishment procedures.
- 4.5 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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