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| | Unit ID: 293 |
| Domain | FOOD AND BEVERAGE SERVICE |
| Title: | Apply food and beverage portion control in a hospitality establishment |
| Level: 3 | Credits: 2 |

Purpose

People credited with this unit standard are able to apply food and beverage portion control.

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 may be the assessor, there must be documented evidence of multiple occasions where the candidate has provided services 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. Glossary of terms

- *Ullage* means the amount by which a cask, etc., can fall short of being full.
- The term *establishment requirements* or procedures refers to any policy, procedure or agreed requirement, either written or oral, that is made known to the worker for use in their work.
- *Safe working practices* include day to day observation of safety policies and procedures, legislative requirements and professional requirements.

- *Specifications* refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.
5. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.
 6. Regulations and legislation relevant to this unit standard include the following:
 - Labour Act No 11 2007 as amended
 - Tobacco Products Control Act No 1 of 2010
 - The Social Security Act 1994
 - The Employee Compensation Amendment Act 5 of 1995
 - Liquor Act 6 of 1998
 - Public Health Amendment Act 45 of 1976
 - The International Health Regulation Act 28 of 1974
 - Namibia Tourism Board Act 21 of 2000
 - 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 who meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and who comply with 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: Apply food portion control

Range

Food portion control equipment includes but is not limited to scoops, ladels, bowls, soup plates, pie dishes, scales, packaging.

Food quantities refer to volume, size, weight, and quantity.

Food portions include but are not limited to meat, fish, poultry, grain, and vegetables.

Performance Criteria

- 1.1 Food portions are planned in line with guest requirements, establishment style, financial considerations and establishment procedures.

- 1.2 Food portion control equipment is identified and used in line with establishment procedures.
- 1.3 The number of portions obtained from food quantities is calculated in line with industry requirements.
- 1.4 Food is portioned in line with establishment procedures.
- 1.5 Wastage is recorded in line with establishment procedures.
- 1.6 Updates of food portion control procedures are monitored and adhered to in line with establishment procedures.

Element 2: Apply beverage portion control

Range

Beverage portion control equipment includes but is not limited to tot measures, electronic and manual nips, glass marking, measuring jugs, packaging, measures, bottles, kegs, glasses.

Reasons causing discrepancies may include but are not limited to ullage, glasses too large, pouring too much into glasses, dirty nip pourers, serving friends, breakages, wrong order prepared, poorly trained staff, expiry dates not recognized, inaccurate gross profit calculations, poor storage, lack of security, stock shrinkage, incorrect stock taking, ingredient control, incorrect temperature, personal use.

Performance Criteria

- 2.1 Beverage portions are planned in line with guest requirements, establishment style, financial considerations and establishment procedures.
- 2.2 Beverage portion control equipment is identified and used in line with establishment procedures.
- 2.3 The number of portions obtained from beverages is calculated in line with industry requirements.
- 2.4 Beverage is portioned in line with establishment procedures.
- 2.5 Portion discrepancies are identified and explained in terms of possible causes.
- 2.6 Updates in beverage portion control procedures are monitored and adhered to in line with establishment procedures.

Registration Data

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| Subfield: | Hospitality and Tourism |
| Date first registered: | 29 March 2007 |
| Date this version registered: | 15 November 2012 |

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| Anticipated review: | 2017 |
| Body responsible for review: | Namibia Training Authority |