

	Unit ID: 308
Domain	COMMERCIAL COOKERY AND CATERING
Title:	Plan to implement a menu for a hospitality establishment
Level: 3	Credits: 4

Purpose

This unit standard specifies the competency required to recognise and use food service styles and menu types in a hospitality establishment. People credited with this unit standard are able to: recognise food service styles, recognise menu types; and plan for a menu.

Special Notes

1. Entry information

Prerequisite:

- Unit 42 *Follow workplace health, safety and hygiene procedures 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.

There must be documented evidence of multiple occasions where the candidate has planned for implementation of a menu.

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 inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.

5. Glossary

- *Types of establishment* may include but are not limited to a la carte, family restaurant, canteen.
- 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 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.

- ‘Specifications’ refers to any, or all of the following: manufacturer’s specifications and recommendations, establishment specific requirements.
6. Regulations and legislation relevant to this unit standard include the following:
- Labour Act No 11 2007 as amended.
 - 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: Recognise food service styles

Range

Food service styles may include, but are not limited to plated, self, silver, family, gueridon, snackbar service, counter service, buffet, carvery, counter, trayline, cyclical, cocktail, children’s.

Performance Criteria

- 1.1 Food service styles are identified in line with industry practice.
- 1.2 Common features of the various food service styles are identified and explained in line with standard industry practice.
- 1.3 Types of establishments in which the various service styles are offered are identified and described.

Element 2: Recognise menu types

Range

Menu types may include, but are not limited to set menu, a la carte, table d’hôte, banquet.

Key features may include, but are not limited to number of courses, amount of choice within each meal course.

Performance Criteria

- 2.1 Menu types are identified in line with industry practice.
- 2.2 Key features of the various menu types are identified and explained in line with standard industry practice.
- 2.3 Types of establishments in which the various menu types are offered are identified and described.

Element 3: Plan for a menu

Range

Planning refers to the consideration of recipes, equipment, processes, timelines, cooking methods, quantities.

Performance Criteria

- 3.1 Food items for a menu are planned in line with establishment procedures.
- 3.2 Equipment and methods to implement the menu are identified.
- 3.3 Menu is verified as being in line with guest and establishment requirements.

Registration Data

Subfield:	Hospitality and Tourism
Date first registered:	29 March 2007
Date this version registered:	15 November 2012
Anticipated review:	2017
Body responsible for review:	Namibia Training Authority