

	Unit ID: 309
Domain	COMMERCIAL COOKERY AND CATERING
Title:	Demonstrate knowledge of common types and uses of food preparation equipment in a hospitality establishment
Level: 2	Credits: 2

Purpose

People credited with this unit standard are able to demonstrate knowledge of: common types of food preparation equipment; and common uses of food preparation equipment.

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. 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.

3. Glossary

- *Types of ovens* include but are not limited to steam, convection, microwave, thermowave, gas, electric, solid fuel, hobs, combi ovens.
- *Other food preparation equipment* includes but is not limited to grills, fryers, bain-marie, food processors, slicers, mixers, brat pan, freezers, refrigerators, ice machines, food safes, vacuum machine.
- *Utensils* include but are not limited to chopping boards, pots and pans, chafing dishes, brat pans, bowls, dishes, moulds, ramekins, whisks, sieves, colanders, strainers, spoons, ladles, graters, peelers, zesters, corers, knives.

4. Regulations and legislation relevant to this unit standard include the following:

- Labour Act No 11 2007 as amended.
- The Social Security Act 1994
- The Employee Compensation Amendment Act 5 of 1995
- Public Health Amendment Act 45 of 1976
- 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 common types of food preparation equipment

Performance Criteria

- 1.1 Common types of ovens are identified using correct industry terminology.
- 1.2 Other types of food preparation equipment are identified using correct industry terminology.
- 1.3 Common types of catering utensils are identified using correct industry terminology.

Element 2: Demonstrate knowledge of common uses of food preparation equipment

Performance Criteria

- 2.1 The uses of different types of ovens are identified and explained using correct industry terminology.
- 2.2 The uses of other types of food preparation equipment are identified using correct industry terminology.
- 2.3 The uses of common types of catering utensils are identified and explained using correct industry terminology.

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