

	Unit ID: 311
Domain	COMMERCIAL COOKERY AND CATERING
Title:	Handle, clean and maintain knives in a hospitality establishment
Level: 3	Credits: 4

Purpose

This unit standard specifies the competency required to handle, clean and maintain knives in a hospitality establishment. People credited with this unit standard are able to: identify knives and steels; handle knives in a hospitality establishment; and maintain knives in a hospitality establishment.

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.

There must be documented evidence of multiple occasions where the candidate has handled, cleaned and maintained knives.

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

- *Types of knives* may include but are not limited to chef's, bread, carving, turning, paring, deboning, cleaver, panga (machete). For assessment, evidence is required for any two types.
- 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.
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
 - 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: Identify knives and steels

Performance Criteria

- 1.1 Types and parts of knives are identified using standard industry terminology.
- 1.2 Types and parts of steels are identified using standard industry terminology.

Element 2: Handle knives in a hospitality establishment

Range

Food being prepared may include but are not limited to vegetables, meat, fish, shellfish, fruit, poultry items.

Performance Criteria

- 2.1 Correct knife type is selected in line with type of food being prepared and establishment procedures.
- 2.2 Correct cutting technique is applied in line with type of food being prepared and establishment procedures.

- 2.3 Cutting board (surface) is prepared in line with establishment procedures.
- 2.4 Knives are handled safely in line with establishment procedures.
- 2.5 Knives are carried in a safe manner according to establishment procedures.

Element 3: Maintain knives in a hospitality establishment

Range

Sharpening may be undertaken with a steel and/or stone.

Performance Criteria

- 3.1 Knives are checked for cleanliness and sharpness in line with establishment procedures.
- 3.2 Knives are safely washed and dried in line with establishment procedures.
- 3.3 Knives are sharpened in a safe manner in line with establishment methods.
- 3.4 Knives are safely placed and stored during and after food preparation in line with establishment procedures.

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