

	<b>Unit ID: 316</b>
<b>Domain</b>	<b>COMMERCIAL COOKERY AND CATERING</b>
<b>Title:</b>	<b>Prepare, cook, and present egg and dairy dishes in a hospitality establishment</b>
<b>Level: 3</b>	<b>Credits: 5</b>

### Purpose

This unit standard specifies the competency required to prepare and present egg and dairy dishes in a hospitality establishment. People credited with this unit standard are able to: prepare and cook egg dishes; prepare and cook dairy dishes; and present egg and dairy dishes.

### 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

- *'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.
  - '*Specifications*' refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.
6. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.
7. 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
  - 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](http://www.nta.com.na)

### **Elements and Performance Criteria**

#### **Element 1: Prepare and cook egg dishes**

##### **Range**

In assessment, emphasis should be given to preparation and cooking of egg dishes for breakfasts.

*Characteristics of eggs* include but are not limited to weight, size, freshness.

*Egg quality indicators* include but are not limited to clean shell, well shaped, strong and slightly rough shell, high proportion of thick white to thin white, firm round yolk with good colour, smell, water test.

Cooking methods for eggs include poaching, frying, baking, boiling.

### **Performance Criteria**

- 1.1 Work area, utensils and ingredients are clean, tidy and ready for use.
- 1.2 Eggs are identified and described in terms of egg quality characteristics and nutritional value.
- 1.3 The effects of cooking on the nutritional value and final product quality are identified and explained in line with standard industry practice.
- 1.4 Food safety issues and safe food handling practices for preparation and cooking with eggs are identified and demonstrated in line with standard industry practice, and food safety and establishment requirements.
- 1.5 Eggs and other ingredients required for egg dishes are prepared using preparation methods in line with dish requirements, within agreed timeframe and in line with establishment requirements.
- 1.6 Egg dish is cooked to meet recipe, guest (in particular) and establishment requirements.
- 1.7 Any waste generated during preparation and cooking is disposed of or recycled in line with safety and establishment requirements.
- 1.8 Egg dishes are labelled and stored in line with food safety and establishment requirements.

### **Element 2: Prepare and cook dairy dishes**

#### **Range**

*Dairy products* include but are not limited to milk, cream, buttermilk, yoghurt, cheese.

*Types of cheese* include but are not limited to hard, soft, mould ripened, ripened mould, fresh.

*Uses of cheese* include but are not limited to toppings, cooking, salads, desserts, baking, gratinated.

*Cooking methods for dairy* include but are not limited to baked, fried, au gratin, cooked in the microwave, poached.

*Cooking processes* include but are not limited to time or degree of cooking, temperature, change in condition, identification and correction of cooking faults.

*Dairy dish quality indicators* include but are not limited to no mould on skin/rind, raw and pasteurized, consistency correct for dairy type, freshness, shelf life, fat content.

### **Performance Criteria**

- 2.1 Work area, utensils and ingredients are clean, tidy and ready for use in line with establishment procedures.
- 2.2 *Mise en place* is prepared and ingredients assembled for preparation of dairy foods in line with establishment procedures.
- 2.3 Dairy products are identified and described in line with standard industry practice.
- 2.4 Nutritional value of dairy products and effects of cooking on the nutritional value, are identified and explained in line with standard industry practice.
- 2.5 Types of cheese are identified and described in line with standard industry procedures.
- 2.6 Food safety issues and safe food handling practices for preparation and cooking with dairy products are identified and explained in line with standard industry practice and legislative and establishment requirements.
- 2.7 Cooking methods and processes for dairy products are applied in line with dish quality, guest and establishment requirements.
- 2.8 Quality of dairy dishes meets establishment requirements.
- 2.9 Any waste generated during preparation and cooking is disposed of or recycled in line with safety and establishment requirements.
- 2.10 Dairy dishes are labelled and stored in line with food safety and establishment requirements.

### **Element 3: Present egg and dairy dishes**

#### **Range**

*Portion* refers to the allocation of an amount of food or beverage to each person.

*Plate* refers to the placement and arrangement of food for a person on their plate or in their bowl.

*Serve* refers to the offering or display of food to guests in accordance with their requests where relevant, or putting of food before guests.

Portioning, plating and serving must be undertaken with the dishes prepared in the other Elements of this unit standard.

#### **Performance Criteria**

- 3.1 Any sauces and garnishes are arranged in line with establishment procedures.

- 3.2 Sufficient supplies of clean, undamaged crockery are made available at temperatures appropriate for food service in line with establishment procedures.
- 3.3 Food items are portioned in line with establishment procedures.
- 3.4 Food items are plated without drips or spills and are presented in line with requirements for specified dishes and establishment procedures.
- 3.5 Effective teamwork is implemented with kitchen and food service staff to ensure timely and quality service of food in line with establishment procedures.
- 3.6 Food is served to guests or displayed in public areas as required, at the correct temperature in line with requirements for specified dish and establishment procedures.
- 3.7 Personal hygiene practices are maintained in line with food safety and establishment procedures.
- 3.8 Food items are kept covered until service and are served within acceptable timeframes or kept at acceptable temperatures for service in line with guest and establishment requirements.
- 3.9 Re-heating of stored food is undertaken in accordance with food safety requirements and establishment procedures.

### **Registration Data**

<b>Subfield:</b>	Hospitality and Tourism
<b>Date first registered:</b>	29 March 2007
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<b>Body responsible for review:</b>	Namibia Training Authority