

	<b>Unit ID: 507</b>
<b>Domain</b>	<b>COMMERCIAL COOKERY AND CATERING</b>
<b>Title:</b>	<b>Prepare and present pâté, terrines and galantines in a hospitality establishment</b>
<b>Level: 4</b>	<b>Credits: 8</b>

### Purpose

People credited with this unit standard are able to: prepare and present pâté, terrines and galantines in a hospitality establishment; and develop new recipes.

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

5. All establishment orders and production cost control systems must be used in accordance with systems requirements and establishment procedures.

## 6. Glossary of terms

- *Pâtés* refer to any edible food that has been ground or pureed to a paste and set and/or baked in a container or mould. They can be made from a range of ingredients including meats, poultry, game, seafood, fruits and vegetables. The filling can be wrapped in dough and baked in the oven.
- *Terrines* are generally of coarser consistency than pates and are baked in a pot (a terrine) after which they are named. Filling can be cooked in a mould, water bath, oven or poached in a steamer.
- *Pâtés en croûte* are pates or terrines that have been baked in a pastry casing.
- *Galantine* is deboned fish, meat or poultry; filled with a force meat, rolled in a skin and poached in stock.

For assessment, six items from across the above lists must be made following classical or modern recipes.

- *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.

## 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
- Public Health Amendment Act 45 of 1976
- 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 pâté, terrines and galantines**

#### **Range**

*Appropriate ingredients for making pâté, pâté en croûte, terrines and galantines* may include but are not limited to dairy foods; vegetables; offal, livers; poultry; game; veal, ham and pork; fish and shellfish; Namibian indigenous game, fruits and fruit products.

*Appropriate ingredients for lining moulds* may include but are not limited to pork fat; pork caul (thin, fatty membrane that lines the abdominal cavity, usually taken from pigs or sheep); vegetables; pastry; skins.

*Equipment for making pâté, terrines and galantines* may include but is not limited to fridge, freezer, oven, food processors; food mills and blenders; mincers, piping bags, moulds, terrines, utensils (bowl cutters, iron pots, baking tray).

*Binding agents and processes* may include but are not limited to egg, mince, animal protein, cream, soya, flour, breadcrumbs.

#### **Performance Criteria**

- 1.1 Appropriate ingredients are selected for the preparation of pâté, terrines and galantines in line with recipe and establishment requirements.
- 1.2 *Mise en place* is prepared and ingredients assembled for preparation of rice dish in line with establishment procedures.
- 1.3 Pâté, terrines and galantines are prepared according to recipes and establishment requirements.
- 1.4 Moulds for pâté, terrines and galantines are prepared and lined, using suitable ingredients in line with recipe and establishment requirements.
- 1.5 Binding agents and processes required in the preparation of basic forcemeat are prepared and used in line with recipe and establishment requirements.
- 1.6 Pastries suitable for pâté en croûte are prepared and handled correctly to ensure high quality and attractive presentation in line with recipe and establishment requirements.
- 1.7 Specialised machinery for making pâté, terrines and galantines are used correctly and safely according to manufacturer's instructions as well as recipe and establishment requirements.
- 1.8 Pâté, terrines and galantines are packaged, labeled, dated and stored in line with legislative and establishment procedures.

- 1.9 Any waste generated during preparation and cooking is disposed of or recycled in line with safety and establishment requirements.

## **Element 2: Present pâtés, terrines and galantines**

### **Range**

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

### **Performance Criteria**

- 2.1 Sufficient supplies of clean, undamaged crockery are made available at temperatures appropriate for food service in line with establishment procedures.
- 2.2 Pâté, terrines and galantines are decorated in line with recipe and establishment requirements.
- 2.3 Pâté, terrines and galantines are presented attractively for service in line with recipe and establishment requirements.
- 2.4 Pâté, terrines and galantines are served to guests or displayed in public areas as required, at the correct temperature in line with requirements for specified dish and establishment procedures.
- 2.5 Personal hygiene practices are maintained in line with food safety and establishment procedures.
- 2.6 Pâté, terrines and galantines 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.

## **Element 3: Develop new recipes**

Two new recipes or significant adaptations each for any of pâté, terrine and galantine must be produced for assessment purposes.

### **Performance Criteria**

- 3.1 New or customized recipes for pâté, terrines and galantines are developed using a range of suitable products taking into account taste, texture and presentation.
- 3.2 New or customized recipes for pâté, terrines and galantines are tested for taste, yield and guest acceptance in line with establishment requirements.

## **Registration Data**

<b>Subfield:</b>	Hospitality and Tourism
<b>Date first registered:</b>	13 November 2008
<b>Date this version registered:</b>	15 November 2012
<b>Anticipated review:</b>	2017
<b>Body responsible for review:</b>	Namibia Training Authority