

	Unit ID: 527
Domain Title:	FOOD AND BEVERAGE SERVICE Provide specialised food service in a hospitality establishment
Level: 4	Credits: 10

Purpose

This unit standard specifies the competency required to plan, prepare and present specialised food items in a hospitality establishment. This unit standard is intended for those who work in food and beverage service in the hospitality and tourism industry.

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 and personal hygiene for food and beverage service* or demonstrated equivalent knowledge and skills.

2. Specialised food items may be used as part of classical, contemporary, specialised or ethnic cuisines.

3. Specialised food items may include meats, poultry and game other than lamb, beef, pork and chicken; offal and specialist meat products; unusual fish, shellfish and other foods from sea or fresh water; aromatics, flavorings, spices and herbs; seeds and nuts; fungi; preserves, condiments and accompaniments; commodities from ethnic cuisines and cultural traditions such as Mexican, Asian, Middle East; fruits, vegetables, flowers and salad items; aquatic plants such as seaweeds; specialist cheeses and dairy products; bush foods and indigenous Namibian ingredients; specialist cakes, pastries, breads, desserts, preserves and sweets.

4. Assessment evidence may be collected from a real workplace, or simulated real workplace or an appropriate simulated realistic environment in which hospitality operations are carried out.

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. *Safe working practices* include day to day observation of safety policies and procedures, legislative requirements and professional requirements.

7. '*Specifications*' refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.

8. Regulations and legislation relevant to this unit standard include the following:
- Labour Act No 6, 1992
 - The Social Security Act 1994
 - The Employee Compensation Amendment Act 5 of 1995
 - Liquor Act 6 of 1998
 - Public Health Amendment Act 45 of 1976
 - The International Health Regulation Act 28 of 1974
 - Namibia Tourism Board Act 21 of 2000
 - Occupational Health and Safety Regulations No.18, 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: Select specialised food items.

Performance Criteria

- 1.1 Suitable suppliers of specialised food items are sourced as required in line with establishment procedures.
- 1.2 Suppliers are selected according to quality, price and establishment requirements.
- 1.3 Wastage is minimised through appropriate purchase and storage, taking into account any special requirements, in line with establishment procedures.

Element 2: Plan menus and/or promotional strategies for specialised food service.

Range

Promotional strategies may include menus, "specials" lists, blackboards, fliers and pamphlets, media releases.

Performance Criteria

- 2.1 Specialised menus or menu items are planned to meet establishment and guest requirements and achieve an appropriate balance or integration with other items.
- 2.2 Menus or promotional material is developed to incorporate or focus on specialised food items in line with establishment procedures.
- 2.3 Menu items are priced in line with establishment procedures.
- 2.4 Seasonal availability is taken into account when developing menus and promotional strategies in line with establishment procedures.
- 2.5 New menu items or dishes are created using specialised foods and taking into consideration the features of different food items, eating characteristics and taste.

Element 3: Prepare and present dishes using specialised food items.

Range

Specialised preparation and cooking of menu items may include marinating, coating; tenderizing; hanging of meat, poultry and game; preserving e.g. drying, salting, pickling, smoking (hot and cold); techniques such as cooking on salt, using special ovens and cooking utensils; earth oven cooking.

Performance Criteria

- 3.1 Menu items are prepared according to suitable recipes and using appropriate techniques ensuring appropriate flavour combinations, eating characteristics and taste.
- 3.2 Menu items are cooked in a variety of styles appropriate to the food item and as required by the menu, establishment, customer preferences and relevant cultural norms.
- 3.3 Food items are presented to maximise appeal taking into account the particular characteristics of the dish, guest preferences and establishment requirements.
- 3.4 Foods are preserved where appropriate, using suitable techniques, in line with food safety and establishment procedures.

Element 4: Implement hygienic and safe practices.

Range

Preventative measures may include but are not limited to identifying and discarding poisonous or non-edible parts of food items; safe handling of food items with potential for injury, such as spines and thorns; using particular cooking techniques to maximise quality and appeal; safe and hygienic operation of food preparation equipment.

Performance Criteria

- 4.1 Potential hygiene and safety problems are identified and appropriate preventative measures taken to eliminate food safety risks in the preparation of specialised food items.
- 4.2 Specialised food items are stored hygienically and correctly in line with food safety and establishment procedures.

Registration Data

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