

PREPARE SPECIALITY DISHES

UNIT CODE: 1013 451 05A

TVET CDACC UNIT CODE: HOS/OS/FBP/CR/02/4/MA

UNIT DESCRIPTION:

This unit describes competencies required to prepare specialty dishes. It involves preparation of local dishes, vegetarian dishes, sea foods and international dishes.

The unit is applicable in the hospitality industry

ELEMENTS AND PERFORMANCE CRITERIA

| ELEMENT These describe the key outcomes which make up workplace function. | PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i> |
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| 1.Prepare local dishes | 1.1 Menu planned as per the customers' requirements 1.2 <i>Recipes</i> prepared as per the menu 1.3 Menu costed as per the recipe ingredients. 1.4 <i>PPEs</i> are donned as per work procedure 1.5 OSH is practiced as per work procedure 1.6 <i>Cleaning tools and materials</i> are identified and assembled as per work procedures. 1.7 Food production <i>tools and equipment</i> are assembled and cleaned as per work procedure 1.8 <i>Ingredients</i> are collected and weighed as per standard recipe. 1.9 Freshness and quality of ingredients is checked as per <i>HACCP</i> . 1.10 Ingredients are prepared as per standard recipe 1.11 Hygiene practices are observed as per work procedure. 1.12 <i>Local dishes</i> are produced as per recipe. 1.13 <i>Local dishes</i> are presented as per <i>theme</i> . 1.14 Tools, equipment and materials are cleaned and stored as per work procedure. 1.15 Work surfaces and floors are cleaned as per work Procedure. 1.16 Waste is disposed as per work procedure. |
| 2.Prepare vegetarian dishes | 2.1 <i>PPEs</i> are donned as per work procedure. 2.2 <i>Cleaning materials</i> are identified and assembled as per work procedure. 2.3 Food production tools and equipment are assembled and cleaned as per work procedure. |

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| | <p>2.4 Ingredients are collected and weighed as per standard recipe</p> <p>2.5 Freshness and quality of ingredients is checked as per HACCP.</p> <p>2.6 Ingredients are prepared as per standard recipe specifications</p> <p>2.7 Hygiene practices are observed as per work procedure.</p> <p>2.8 <i>Vegetarian dishes</i> are produced as per standard recipe</p> <p>2.9 Vegetarian dishes are presented as per standard recipe</p> <p>2.10 Tools, equipment and materials are cleaned and stored as per work procedure.</p> <p>2.11 Work surfaces and floors are cleaned as per work procedure.</p> <p>2.12 Waste is disposed as per work procedure.</p> |
| 3.Prepare sea foods | <p>3.1 <i>PPEs</i> are donned as per work procedure.</p> <p>3.2 Cleaning materials are identified and assembled as per work procedure.</p> <p>3.3 Food production tools and equipment are assembled and cleaned as per work procedure.</p> <p>3.4 Ingredients are collected and weighed as per standard recipe.</p> <p>3.5 Freshness and quality of ingredients is checked as per HACCP</p> <p>3.6 Ingredients are prepared as per standard recipe specifications.</p> <p>3.7 Hygiene practices are observed as per work procedure.</p> <p>3.8 <i>Sea foods</i> are produced as per standard recipe</p> <p>3.9 Sea foods presented as per standard recipe</p> <p>3.10 Tools, equipment and materials are cleaned and stored as per work procedure.</p> <p>3.11 Work surfaces and floors are cleaned as per work procedure.</p> <p>Waste is disposed as per work procedure.</p> |
| 4.Prepare international dishes | <p>4.1.<i>PPEs</i> are donned as per work procedure</p> <p>4.2.Cleaning materials are identified and assembled as per work procedure.</p> <p>4.3.Food production tools and equipment are assembled and cleaned as per work procedure.</p> <p>4.4.Ingredients are collected and weighed as per standard recipe</p> <p>4.5.Freshness and quality of ingredients is checked as per HACCP.</p> <p>4.6.Ingredients are prepared as per standard recipe specifications.</p> <p>4.7.Hygiene practices are observed as per work procedures.</p> <p>4.8.<i>International dishes</i> are produced as per standard recipe.</p> <p>4.9.International dishes are presented as per the theme</p> <p>4.10. Tools, equipment and materials are cleaned and stored as per work procedure.</p> <p>4.11. Work surfaces and floors are cleaned as per work procedure.</p> <p>4.12. Waste is disposed as per work procedure.</p> |

RANGE

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

| Variable | Range |
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| PPEs may include but not limited to: | <ul style="list-style-type: none">• Safety boots• Kitchen cloth• Apron• Chef's jacket• Chef's trouser/skirt• Chef's hat• Neck tie• Kitchen gloves• Mask• Oven gloves |
| Cleaning tools materials may include but not limited to: | <ul style="list-style-type: none">• Detergent• Mops• Mop buckets• Dust pan• Broom• Sanitizers |
| Kitchen tools and equipment may include but not limited to: | <ul style="list-style-type: none">• Chopping boards• Kitchen Knives• Glass bowls• Salad spinner• Mixing bowls• Wire whisk• Oven• Baking tins and sheets• Squeezer bottles• Refrigerator• Salamander• Cooking pots• Blenders• Wooden spoons• Ladle• Conical strainer• Waste bins• Squeegee• Peelers and graters |
| Ingredients may include but not limited to: | <ul style="list-style-type: none">• vegetables• herbs and spices• Alcoholic beverages• meats |

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| | <ul style="list-style-type: none"> • sea weeds • prawns • lobsters • crabs |
| Local dishes may include but not limited to: | <ul style="list-style-type: none"> • Mukimo • Kimanga • Mafuke • Matoke • Mushenye • Pilau • Muthokoi • Aliya |
| Themes may include but not limited to: | <ul style="list-style-type: none"> • Swahili dishes • Kikuyu • Luhya • Kamba • Indian • Italian • Asian |
| Recipe may include but not limited to: | <ul style="list-style-type: none"> • Standard recipe • Basic recipe |
| Vegetarian may include but not limited to: | <ul style="list-style-type: none"> • Semi- vegetarian • Vegans • Lacto-ovo • Lacto vegetarian |
| Sea foods may include but not limited to: | <ul style="list-style-type: none"> • Fried Calamari • Steamed Crab • Grilled Lobster • Prawn masala • Grilled octopus • Oysters |
| International dishes may include but not limited to: | <ul style="list-style-type: none"> • Sushi • Lasagna • Paneer masala • Bolognaise • Stroganoff |

REQUIRED KNOWLEDGE AND SKILLS

This section describes the knowledge and skills required for this unit of competency.

Required knowledge

The individual needs to demonstrate knowledge of:

- Culinary Terms and Techniques
- Kitchen Equipment
- Food safety
- Adaptability

- Hygiene and sanitation.
- Menu Knowledge
- Dietary needs
- Knowledge of Various Cuisines

Required Skills

The individual needs to apply the following skills:

- Time management
- Interpersonal
- Culinary
- Analytical
- Attention to detail
- Critical thinking
- Decision making
- Creativity

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EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

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| <p>1. Critical aspects of competency</p> | <p><i>Assessment requires evidence that the candidate:</i></p> <p>1.1 1.1 Donned PPE's as per work procedure.</p> <p>1.2 Practiced OSH as per work procedure</p> <p>1.3 Conserved resources as per work procedure</p> <p>1.4 Selected and assembled Kitchen Equipment and tools as per the specialty cuisine recipe.</p> <p>1.5 Observed safety and hygiene practices as per work procedure.</p> <p>1.6 Ingredients are prepared as per the specialty cuisine recipe.</p> <p>1.7 Checked freshness and quality of ingredients as per HACCP</p> <p>1.8 Local dishes are produced as per standard recipe.</p> <p>1.9 Vegetarian dishes are produced as per standard recipe.</p> <p>1.10 Sea foods are produced as per standard recipe.</p> <p>1.11 International dishes are produced as per standard recipe.</p> <p>1.13 Portioned, garnished and presented specialty dishes as per standard recipe.</p> |
| <p>2. Resource implications</p> | <p>The following resources should be provided:</p> <p>2.1 Appropriately simulated environment where assessment can take place</p> <p>2.2 Access to relevant work environment</p> <p>2.3 Resources relevant to the proposed activities or tasks</p> |
| <p>3. Methods of assessment</p> | <p>Competency in this unit may be assessed through:</p> <p>3.1 Practical</p> <p>3.2 Project</p> <p>3.3 Portfolio of evidence</p> <p>3.4 Third Party Reports</p> |

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| | <p>3.5 Written assessments</p> <p>3.6 Oral questioning</p> |
| 4. Context of assessment | 4.1 This competency may be assessed in a workplace or a simulated workplace |
| 5. Guidance information for assessment | 5.1 Holistic assessment with other units relevant to the industry sector and workplace job role is recommended. |

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