



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 5

ISCED PROGRAMME CODE: 1013 454 B



TVET CDACC
P.O. BOX 15745-00100
NAIROBI

BUTCHERY

UNIT CODE: HOS/CU/FP /CR/05/5/B

Relationship to Occupational Standards

This unit addresses the unit of competency: **Butchery**

Duration of Unit: 40 Hours

Unit Description

This unit specifies the competencies required to prepare various meats, fish & sea food, poultry. It requires the ability to clean and sanitize the working area, assemble the working equipment, prepare butchers meats, fish, sea foods and poultry.

Summary of Learning Outcomes

1. Cleaning and sanitizing the working areas
2. Assembling the working equipment
3. Preparing butchers meats
4. Preparing fish
5. Preparing sea food
6. Preparing poultry
7. Prepare cold cuts
8. Prepare offal's

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Cleaning and sanitizing the working areas	<ul style="list-style-type: none">• Types of working surfaces• Cleaning equipment and use• Cleaning materials and use• Cleaning methods• Sanitizers and disinfectant and usage	<ul style="list-style-type: none">• Observation• Written tests• Oral questioning• Assignments• Supervised exercises
2. Assembling the working equipment	<ul style="list-style-type: none">• Kitchen tools and equipment (Identification, use, accessibility care and safety)• Correct use of Operating equipment and service.• Factors to consider when selecting Kitchen equipment and tools.	<ul style="list-style-type: none">• Observation• Written tests• Oral questioning• Assignments• Supervised exercises

Learning Outcome	Content	Suggested Assessment Methods
3. Preparing butchers meats	<ul style="list-style-type: none"> • Types of meats • Choices of meats • Factors to consider when selecting meats • Meat cuts • Curing of meat (Aging) • Method of marinating meats • Seasoning meats • Presentation • Storing meats 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Assignments • Supervised exercises
4. Preparing fish	<ul style="list-style-type: none"> • Types of fish • Choices of fish • Factors to consider when selecting fish • Scaling • Cleaning • Fish cuts • Filleting • Contamination • Curing of fish (smoked) • Method of marinating fish • Seasonings • Presentation • Storing fish 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Assignments • Supervised exercises
5. Preparing sea food	<ul style="list-style-type: none"> • Types of sea food • Choices of sea food. • Factors to consider when selecting sea food • Sea food cuts • Shelling • Cleaning • Contamination • Curing of sea food (smoked) • Method of marinating sea food • Seasonings • Presentation • Storage 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Assignments • Supervised exercises
1. Preparing poultry	<ul style="list-style-type: none"> • Types of poultry • Choices of poultry • Factors to consider when selecting poultry 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Assignments

Learning Outcome	Content	Suggested Assessment Methods
	<ul style="list-style-type: none"> • Food contamination in poultry • Poultry preparation equipment • Portioning poultry • Carving poultry • Method of marinating poultry • Seasonings • Presentation • Storage • Contamination 	<ul style="list-style-type: none"> • Supervised exercises
a. Prepare cold cuts	<ul style="list-style-type: none"> • Types of cold cuts • Choices of cold cuts • Factors to consider when selecting cold cuts • Food contamination • Cold cuts preparation equipment • Portioning cold cuts • Carving cold cuts • Presentation (garnishes and displays) • Storage 	<ul style="list-style-type: none"> • Written tests • Assignments • Supervised exercises • Oral questions • Practical assessments • Projects
2. Prepare offal's	<ul style="list-style-type: none"> • Types of offal's • Choices of offal's • Factors to consider when selecting offal's • Offal's cuts • Cleaning • Skinning the liver • Contamination • Method of marinating offal's • Seasonings • Presentation • Storage 	<ul style="list-style-type: none"> • Written tests • Assignments • Supervised exercises • Oral questions • Practical assessments • Projects

Suggested Delivery Methods

- Group discussions
- Demonstration by instructor
- Practical work by trainee
- Exercises

Recommended Resources

- Fully equipped operational commercial/institutional kitchen including industry-current tools, and equipment
- A variety of ingredients
- Table linen