



REPUBLIC OF KENYA

NATIONAL OCCUPATIONAL STANDARDS

FOR

FOOD AND BEVERAGE PRODUCER (CULINARY ARTS)

KNQF LEVEL: 5

ISCED OCCUPATIONAL STANDARD CODE: 1013 454 B



**TVET CDACC
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NAIROBI**

PREPARE SANDWICHES

UNIT CODE: HOS/OS/FP/CR/12/5/B

UNIT DESCRIPTION

This unit specifies the competencies required to plan, prepare and present various sandwiches. It requires the ability to prepare toasted, club, book maker, tripple decker, open and monsieur/madame sandwiches.

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>
1. Prepare toasted sandwiches	1.1 <i>Types of sandwiches eg toasted. Club, bookmaker, tripple, open sandwiches</i>) identified as per the recipes. 1.2 Equipment suitable to prepare sandwiches are identified and selected as per the recipe. 1.3 Ingredients are identified and selected as per the recipe. 1.4 Toasted sandwich is prepared as per the recipe 1.5 Sandwiches are garnished with parsley as recommended. 1.6 Toasted sandwiches are served hot as per the recipe.
2. Prepare club sandwich	2.1 Equipment suitable to prepare sandwiches are identified and selected as per the recipe. 2.2 Ingredients are identified and selected as per the recipe. 2.3 Club sandwich is prepared as per the recipe 2.4 Sandwiches are garnished with parsley as recommended. 2.5 Club sandwiches are served hot as per the recipe.
3. Prepare bookmaker	3.1 Equipment suitable to prepare sandwiches are identified and selected as per the recipe. 3.2 Ingredients are identified and selected as per the recipe. 3.3 Bookmaker sandwich is prepared as per the recipe. 3.4 Sandwiches are garnished with parsley as recommended.

	3.5 Bookmaker sandwiches are served hot as per the recipe.
2. Prepare tripple decker	<p>4.1 Equipment suitable to prepare sandwiches are identified and selected as per the recipe.</p> <p>4.2 Ingredients are identified and selected as per the recipe.</p> <p>4.3 Tripple decker sandwich is prepared as per the recipe.</p> <p>4.4 Tripple s are garnished with pasrlay as recommednded.</p> <p>4.5 Tripple sandwiches are served hot as per the recipe.</p>
3. Prepare open sandwiches	<p>1.1 Equipment suitable to prepare sandwiches are identified and selected as per the recipe.</p> <p>1.2 Ingredients are identified and selected as per the recipe.</p> <p>1.3 Open sandwiches sandwich is prepared as per the recipe.</p> <p>1.4 Open sandwiches are garnished with pasrlay as recommednded.</p> <p>1.5 Open sandwiches sandwiches are served hot as per the recipe.</p>
4. Prepare monsieur/madame	<p>1.1 Equipment suitable to prepare sandwiches are identified and selected as per the recipe.</p> <p>1.2 Ingredients are identified and selected as per the recipe.</p> <p>1.3 Monsieur/madame sandwich is prepared as per the recipe.</p> <p>1.4 Sandwiches are garnished with pasrlay as recommednded.</p> <p>1.5 Monsieur/madame sandwiches are served hot as per the recipe.</p>

RANGE

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

Variable	Range
1. Types of sandwiches include but not limited to:	<ul style="list-style-type: none"> • Toasted • Club • Bookmaker • Tripple decker • Open sandwiches

REQUIRED SKILLS AND KNOWLEDGE

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

Required Skills

The individual needs to demonstrate the following skills:

- Consistency
- Knife skills
- Vegetable cuts
- Cleaning methods
- Use of other working tools and equipment (chopping board)
- Creativity/Innovation
- Garnishing
- Communication
- Interpersonal relations

Required Knowledge

The individual needs to demonstrate knowledge and understanding of:

- Hazard Analysis of Critical Control Points (HACCP)
- Standard Operating Procedure (SOP)
- Occupational Safety and Health (OHS)
- Work place procedures
- Time management
- Efficient workflow
- Culture and religion (kosher, halal, vegans)
- Special needs
- Food product knowledge
- Quality control
- Costing and cost control
- Storage of breads
- Portion control
- Purchase specification
- Fats and oils
- Confectionary foods
- Sugar and salt and their substitutes
- Allergens (gluten free & nut allergy, milk intolerance)

- Special needs
- Nutrition and dietetics
- Food and wine pairing
- Garbage management
- Food trends (organic products, molecular gastronomy)
- Hospitality law
- Allergens (gluten free & nut allergy, milk intolerance)
- Professional ethics
- French Language
- Different types of flour

EVIDENCE GUIDE

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

1. Critical aspects of Competency	<p>Assessment requires evidences that the candidate:</p> <ul style="list-style-type: none"> 1.1 Identified tools and equipment for preparing sandwiches. 1.2 Identified ingredients for preparing sandwiches. 1.3 Prepared a variety of sandwiches as per the recipe. 1.4 Demonstrated ability to apply safe work practices and identify OHS hazards and controls. 1.5 Garnished sandwiches with parsley as recommended. 1.6 Served the prepared sandwiches as recommended. 1.7 Managed waste effectively. 1.8 Communicated effectively. 1.9 Demonstrated a positive attitude. 1.10 Managed time effectively.
2. Resource Implications	<p>The following resources MUST be provided:</p> <ul style="list-style-type: none"> 2.1 Fully equipped safe kitchen. 2.2 Proper working equipment. 2.3 A working environment meeting the OSHA standards. 2.4 A variety of ingredients.
3. Method of Assessment	<p>Competency may be assessed through</p> <ul style="list-style-type: none"> 3.1 Direct observation using a checklist 3.2 Written or oral questions to test knowledge. 3.3 Review of portfolios of evidence and third party workplace reports of on-the-job performance by the candidate.
4. Context for Assessment	<p>Assessment may be done in the workplace or in a simulated workplace setting (assessment centers)</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>

