



REPUBLIC OF KENYA

NATIONAL OCCUPATIONAL STANDARDS

FOR

FOOD AND BEVERAGE PRODUCER (CULINARY ARTS)

KNQF LEVEL: 4

ISCED OCCUPATIONAL STANDARD CODE: 1013 354 B



**TVET CDACC
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PREPARE SOUPS

UNIT CODE: HOS/OS/FP/CR/01/4/B

UNIT DESCRIPTION

This unit covers the competencies required to prepare soups. It involves planning for preparation of soups, controlling cost of soups, preparing soup ingredients and preparing soups. It also entails presentation of soups and carrying out housekeeping activities.

This standard applies 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>
1. Plan for preparation of soups	1.1 <i>Soup ingredients</i> are identified and selected as per the recipe specifications. 1.2 <i>Soup preparation tools and equipment</i> are identified and selected as per the recipe. 1.3 Safety and hygiene standards and procedures are observed as per HCCP and legal requirements.
2. Control cost of soups	2.1 <i>Tools and equipment for portioning</i> soups are identified and used based on manufacturer's instructions. 2.2 Ingredients quantities are determined and measured based on recipe and workplace instructions. 2.3 Production cost is determined based on operational costs. 2.4 Selling price is determined based on production costs and workplace policy. 2.5 Records are maintained as per workplace policy.
3. Prepare soups ingredients	3.1 Mis-en-scene is conducted as per workplace procedure. 3.2 Ingredients are assembled as per the recipe specifications. 3.3 Ingredients freshness and quality is checked as per the standard procedure.

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	3.4 Ingredients are prepared as per standard procedure. 3.5 Stocks are prepared as per standard procedure. 3.6 <i>Soup garnishes</i> are identified, selected and prepared based on soup or sauce type.
4. Prepare soups	4.1 Recipes are reviewed and interpreted as per standard procedure. 4.2 Stock is measured and used based on recipe. 4.3 <i>Soups</i> are prepared according to the recipe as per standard procedure. 4.4 Soups are <i>seasoned</i> based on recipe and specifications. 4.5 Soups are thickened as per standard procedure. 4.6 Soups are simmered as per standard procedure.
5. Present soups	5.1 Equipment for presentation of soups are selected based on type of soup or sauce. 5.2 Soup is dispensed/served based on the type of soup. 5.3 Soups are garnished based on type. 5.4 Soups are presented based on type and style of service.
6. Carry out housekeeping activities	6.1 Tools and equipment are cleaned and stored as per workplace policy. 6.2 Waste is managed and disposed as per environmental regulations. 6.3 <i>Records</i> are maintained as per workplace policy. 6.4 Kitchen is cleaned as per standard procedure.

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

<p>1. Soup ingredients may include but not limited to:</p>	<ul style="list-style-type: none"> • Bones • Vegetables • Minced beef • Herbs • Egg white • Stock • Corn flour • Arrowroots • Cauliflower • Spices • Salt • Pepper
<p>2. Soup preparation tools and equipment may include but not limited to:</p>	<ul style="list-style-type: none"> • Saucepans • Strainers • Blenders • Colanders
<p>3. Equipment for presentation of soups may include but not limited to:</p>	<ul style="list-style-type: none"> • Pots • Sauce boats
<p>4. Soup garnishes may include but not limited to:</p>	<ul style="list-style-type: none"> • Parsley • Tomatoes • Carrots • Eggs • Cherries • Bread
<p>5. Methods of preparing ingredients may include but not limited to:</p>	<ul style="list-style-type: none"> • Peeling • Cutting • Trimming • De-stalking • Chopping • Shredding • Slicing

6. Tools and equipment for portioning may include but not limited to:	<ul style="list-style-type: none"> • Scoops • Soup plates
7. Soups may include but not limited to:	<p>Soups:</p> <ul style="list-style-type: none"> • Clear soups • Broths • Vegetable soups • Mine stone soups • Consommés • Thick soups
8. Soup garnishes may include but not limited to:	<ul style="list-style-type: none"> • Parsley • Tomatoes • Carrots • Eggs • Cherries • Coriander • Lemons • Rosemary • Onions • Bread crumbs • Bacon • Cheese
9. Soup seasoning may include but not limited to:	<ul style="list-style-type: none"> • Assorted spices • Assorted salts • Assorted peppers • Assorted herbs
10. Records may include but not limited to:	<ul style="list-style-type: none"> • Equipment records • Ingredients records • Production cost

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:

- Knife skills
- Equipment handling
- Garnishing
- Communication
- Interpersonal
- First aid
- Time Management
- Numeracy
- Team work
- Problem solving
- Critical thinking
- Negotiation

Required Knowledge

The individual needs to demonstrate knowledge and understanding of:

- Safety and hygiene in the kitchen
- Soup ingredients
- Waste management
- Kitchen tools and equipment
- Storage
- Product knowledge
- Garnishing of soups
- Soups quality control
- Methods of preparing a variety soups
- Professional ethics
- Emerging trends in soup preparation

EVIDENCE GUIDE

1. Critical aspects of Competency	Assessment requires evidences that the candidate: 1.1 Identified appropriate ingredients for preparing soups 1.2 Weighed/measured ingredients correctly. 1.3 Determined production cost accurately. 1.4 Determined selling price appropriately. 1.5 Prepared various soups appropriately. 1.6 Observed safety and hygiene when preparing soups. 1.7 Garnished soups appropriately. 1.8 Presented the soups appropriately 1.9 Managed and disposed wastes effectively. 1.10 Maintained production records effectively.
2. Resource Implications	The following resources MUST be provided: 2.1 A functional kitchen 2.2 A working environment meeting the OSHA standards. 2.3 Ingredients and supplies suitable for the task.
3. Method of Assessment	Competency may be assessed through: 3.1 Observation 3.2 Written test 3.3 Oral questioning 3.4 Interview 3.5 Portfolio of evidence 3.6 Third party reports.
4. Context for Assessment	Assessment may be done; <ul style="list-style-type: none">• On-the-job• Off-the-job• During industrial attachment
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.