

National Certificate in Hospitality (Basic Cookery) (Level 3)

Level 3

Credits 73

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2017.

Transition Arrangements

This qualification has been reviewed and replaced by the New Zealand Certificate in Cookery (Level 3) [Ref: 2100]. People currently working towards this replaced qualification may either complete the requirements by 31 December 2017 or transfer their results to the replacement qualification.

After 31 December 2015 all new trainees will be enrolled in programmes leading to the replacement qualification.

For detailed information see [Review Summaries](#) on the NZQA website.

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	November 1998	December 2003
Revision	2	January 2003	December 2006
Review	3	December 2004	December 2009
Revision	4	December 2007	December 2013
Review	5	January 2009	December 2017
Republished	5	June 2013	December 2017
Review	6	January 2015	December 2017

Standard Setting Body

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National Certificate in Hospitality (Basic Cookery) (Level 3)

Level 3

Credits 73

Purpose

This qualification recognises the competence, knowledge, and skills required for cooking food dishes and working with the main food ingredients in a commercial kitchen. It is awarded to people who are able to demonstrate, under supervision, the ability to prepare dishes from fresh produce and to cook dishes at an operational level using a range of basic preparation techniques, cookery methods, and finishing techniques. Limited use of pre-prepared and ready-prepared food occurs at this level.

The compulsory section of the qualification covers the skills and knowledge relating to: participating in a team; working in a diverse workplace; handling knives; preparing and cooking basic meat dishes, vegetable dishes, basic stocks, sauces and soups, fish dishes, basic hot and cold deserts, egg dishes, rice and farinaceous based dishes, and basic pasta dishes; preparing and finishing marinades, dressings, cold sauces and dips; performing food costing; safe working practices and food safety. The elective section of the qualification enables candidates to choose standards that suit their job roles.

This qualification is a progression from the National Certificate in Hospitality (Introductory Cookery) (Level 2) [Ref: 0552]. It is designed to provide a pathway to the National Certificate in Hospitality (Cookery) (Level 4) [Ref: 0554].

Special Notes

People may be granted recognition of prior learning (RPL) on application to the provider. Candidates for RPL must go through an assessment process carried out by registered assessors in accordance with NZQA guidelines.

Credit Range

	Compulsory	Elective
Level 2 credits	19	-
Level 3 or above credits	44	0-10
Minimum totals	63	10

Requirements for Award of Qualification

Award of NQF Qualifications

Credit gained for a standard may be used only once to meet the requirements of this qualification.

Unit standards and achievement standards that are equivalent in outcome are mutually exclusive for the purpose of award. The table of mutually exclusive standards is provided in section 7 of the New Zealand Qualifications Authority (NZQA) *Rules and Procedures* publications available at <http://www.nzqa.govt.nz/ncea/acrp/index.html>.

Reviewed standards that continue to recognise the same overall outcome are registered as new versions and retain their identification number (ID). Any version of a standard with the same ID may be used to meet qualification requirements that list the ID and/or that specify the past or current classification of the standard.

Summary of Requirements

- Compulsory standards
- Elective – A minimum of 10 credits as specified

Detailed Requirements

Compulsory

The following standards are required

Humanities > Communication Skills > Interpersonal Communications

ID	Title	Level	Credit
9677	Participate in a group/team which has an objective(s)	2	3

Service Sector > Hospitality > Cookery

ID	Title	Level	Credit
13285	Handle and maintain knives in a commercial kitchen	2	2
13288	Prepare and cook basic meat dishes in a commercial kitchen	3	8
13293	Prepare and cook vegetable dishes in a commercial kitchen	3	6
13300	Prepare and cook basic stocks, sauces and soups in a commercial kitchen	3	5
13304	Prepare and cook basic fish dishes in a commercial kitchen	3	4
13310	Prepare and produce basic hot and cold dessert items in a commercial kitchen	3	5
13314	Prepare and cook egg dishes in a commercial kitchen	3	4
13315	Prepare and cook rice and farinaceous dishes in a commercial kitchen	3	6
13316	Prepare and cook basic pasta dishes in a commercial kitchen	3	3

ID	Title	Level	Credit
13329	Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	3	3
24525	Perform food costing calculations in a commercial hospitality environment	2	4
24526	Apply safe working practices in a commercial kitchen	2	4

Service Sector > Hospitality > Food Safety

ID	Title	Level	Credit
167	Practise food safety methods in a food business	2	4

Service Sector > Service Sector Skills > Service Sector - Core Skills

ID	Title	Level	Credit
377	Work in a diverse workplace	2	2

Elective

A minimum of 10 credits at Level 3 or above

Field	Subfield	Domain
Service Sector	Hospitality	Cookery
		Food and Beverage Service
		Food Safety

Transition Arrangements**Version 5**

Changes to structure and content

- Credit total has increased from 70 to 73.
- Elective two has been deleted.
- Elective one has been amended to select credits from specified domains.
- Standards 64, 168, 1978, 2977, 13298, 13309, 14462, 14464, 14465, 14466, and 14469 have been deleted from the compulsory section.
- Standards 13314, 13329, 24525 and 24526 have been added to the compulsory section.
- Standards 13315 and 13316 have been moved from the elective to the compulsory section.
- Standards 13282 and 13283 have been deleted from the elective section.
- Standard titles and credits have been updated following review.

For detailed information see Review Summaries on the NZQA website.

This qualification contains a standard that replaces an earlier standard. For the purposes of this qualification, people who have gained credit for the expiring standard are exempt from the requirement to gain credit for the replacement standard – see table below.

Credit for	Exempt from
1300	9677

No candidate will be disadvantaged by the changes made to the qualification. People currently working towards versions 3 or 4 of this qualification may either complete the requirements of that version or transfer to version 5. However it is recommended that all candidates enrolled on programmes leading to version 4 of the qualification transfer to version 5.

Previous versions of the qualification

Version 4 was issued in order to add a credit exemption table for standards replaced by earlier standards.

Version 2 of this qualification contained Unit 1979, *Describe the employment relationship, and the application of employment law to that relationship* (Level 2; Credits 3), in version 3, this was replaced by Unit 1978, *Identify basic employment rights and responsibilities, and sources of information and assistance* (Level 1; Credits 2). For the purposes of this qualification, people who have gained credit for Unit 1979 are exempt from the requirement to gain credit for Unit 1978 – see table below.

Credit for	Exempt from
1979	1978
1300	9677

Version 3 was issued in order to take account of the review of the Hospitality standards and to make changes to content required by industry stakeholders. Changes to structure and content included: 'Basic' added to descriptor within qualification title; standard 1979 replaced by 1978 in the Compulsory; Elective 1 – standards 13282 and 13283 added, and requirements increased from 1 to 3 standards; Elective 2 requirements decreased from 10 to 6 credits; and total credit requirement increased from 67 to 70.

Version 2 was issued in order to make some changes to the qualification content including: standard 14468 removed from the Compulsory; level 3 Compulsory requirements decreased from 34 to 28 credits; and Elective 2 requirement increased from 4 to 10 credits.

Other standard setting bodies whose standards are included in the qualification

NZQA

Certification

The certificate will display the logos of NZQA, the Service Skills Institute (ServiceIQ) and the accredited organisation.

Classification

This qualification is classified according to the NQF classification system and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

DAS Classification		NZSCED	
Code	Description	Code	Description
310	Service Sector > Hospitality	110109	Food, Hospitality and Personal Services > Food and Hospitality > Cookery

Quality Management Systems

Providers and Industry Training Organisations must be accredited by a recognised Quality Assurance Body before they can register credits from assessment against standards. Accredited providers and Industry Training Organisations assessing against standards must engage with the moderation system that applies to those standards. Accreditation requirements and the moderation system are outlined in the associated Accreditation and Moderation Action Plan (AMAP) for each standard.

REVIEW

Prerequisite Diagram

