#### Field Service Sector

# Registration of Cookery unit standards

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## Summary

Unit standards were developed to assist staff of Asian and Indian restaurants to gain recognition of their specialist competencies under programmes for the New Zealand Certificate in Cookery (Level 3) [Ref: 2100] and the New Zealand Certificate in Cookery (Level 4) [Ref: 2101]. The standards were endorsed by a wide range of representatives of the ethnic cookery industry.

## Main changes

• 16 new standards were developed.

### Detailed list of unit standards - classification, title, level, and credits

Service Sector > Hospitality > Cookery

ID	Title	Level	Credit
30817	Produce Asian appetisers and snacks in a commercial kitchen	4	10
30818	Prepare dishes using basic methods of Asian cookery in a commercial kitchen	3	10
30819	Prepare meat, poultry, seafood, and vegetables for Asian cuisines in a commercial kitchen	4	16
30820	Produce Asian salads in a commercial kitchen	3	6
30821	Prepare satay for Asian cuisines in a commercial kitchen	3	8
30822	Select, prepare, and serve specialist Asian cuisines in a commercial kitchen	4	14
30823	Prepare vegetarian dishes for Asian cuisines in a commercial kitchen	4	14
30824	Produce curry pastes and powders in a commercial kitchen	3	6
30825	Demonstrate knowledge of Asian sweetmeats and desserts for commercial cookery	3	6
30826	Demonstrate knowledge of spices and flavouring substances used in Indian cooking	3	8
30827	Prepare and produce naan in a commercial kitchen	3	6
30828	Prepare and produce complex Indian breads in a commercial kitchen	4	8
30829	Produce Indian sauces, dips, soups, or accompaniments in a commercial kitchen	3	6
30830	Produce Indian soups in a commercial kitchen	3	5
30831	Prepare and produce basic Indian desserts and sweets in a commercial kitchen	3	10
30832	Produce complex Indian desserts and sweets in a commercial kitchen	4	12