

Title	Prepare fruit and vegetable cuts in a commercial kitchen		
Level	2	Credits	2

Purpose	<p>This unit standard is intended for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to prepare fruit and vegetable cuts in a commercial kitchen.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; and Unit 13285, *Handle and maintain knives in a commercial kitchen*.
- 2 Definitions

Chef's knife refers to a general-purpose kitchen knife usually 20cm to 25cm (8 inches to 10 inches) long that has a blade curving upward along its length and ending in a narrow point as used by professional chefs.

Dish requirements refers to any recipe or dish type specified and made known to the candidate prior to assessment against this unit standard.

Segmenting refers to dividing fruit into portions along the membranes that naturally occur in certain fruits, typically citrus.
- 3 Range

Cuts include – julienne, brunoise, macédoine, jardinière, paysanne, chiffonade; concasse;

preparation methods for cutting fruit or vegetables may include but are not limited to – cleaning, peeling, slicing, segmenting;

evidence is required of julienne, chiffonade and any two other cuts;

evidence is required for preparation of a fruit or vegetable that is appropriate for the cut being demonstrated.
- 4 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 5 Reference

Text useful for the interpretation of this standard – Christensen-Yule, L., and Neill, L. (2017) *The New Zealand chef*. 4th ed. Auckland, NZ: Edify Limited, or the most recent edition available.

- 6 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end-user of the product. Cuts must be performed with a chef's knife. Safe food handling practices must be carried out in accordance with legislative requirements.

Outcomes and performance criteria

Outcome 1

Prepare fruit and vegetable cuts in a commercial kitchen.

Performance criteria

- 1.1 Fruit and vegetables of the required type, quality and quantity are selected in accordance with dish requirements.
- Range quality may include but is not limited to – shape, absence of defects, freshness, ripeness, aroma.
- 1.2 Fruits are prepared for cutting and cuts are performed to correct shape, size and condition in accordance with dish requirements.
- 1.3 Vegetables are prepared for cutting and cuts are performed to correct shape, size, and condition in accordance with dish requirements.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	8 January 1998	31 December 2013
Review	2	22 October 2003	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	31 December 2021
Review	6	28 March 2019	31 December 2023
Review	7	16 December 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.