

Title	Prepare and assemble, and present salads for service		
Level	2	Credits	2

Purpose	<p>This unit standard is 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, assemble, finish, and present salads for service.</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*.
- 2 Definitions

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

Establishment requirements – any policy, procedure, process, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.

Pre-prepared and/or ready prepared – the use of food items which have already undergone a level of preparation ranging from cleaning and portioning to pre-packaged, ready-to-cook products.
- 3 Range

Salads may include but are not limited to – fruit, vegetable, rice or pasta; cold and/or warm, which may be pre-prepared and/or ready prepared.
- 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 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 and domestic equipment can be used. Safe food handling practices must be carried out in accordance with establishment and legislative requirements.

Outcomes and performance criteria

Outcome 1

Prepare and assemble salads for service.

Performance criteria

1.1 Food items and other salad ingredients of the required type, quality and quantity are prepared in accordance with dish requirements.

Range quality may include but is not limited to – appearance, smell, freshness, within expiry date.

1.2 Salads are assembled in accordance with establishment requirements.

Outcome 2

Finish and present salads for service.

Performance criteria

2.1 Salads are finished and presented for service in accordance with establishment requirements.

Range finishing may include but is not limited to – dressing, mixing, tossing, arranging, addition of sauces.

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 2023
Review	6	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.