

Title	Prepare and assemble, and present basic sandwiches 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; and present basic sandwiches 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

Basic – the use of routine preparation and cooking methods, using fresh ingredients, and standard finishing and presentation techniques.

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.
- 3 Range

Candidates must make four different types of sandwiches, which may be cut into halves or quarters. The sandwiches must be presented in two servings according to establishment requirements and may be hot or cold.
- 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 legislative requirements.
- 6 All assessment tasks for performance criteria are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Prepare and assemble basic sandwiches for service.

Performance criteria

1.1 Ingredients of the required type, quality, and quantity for sandwiches are selected and prepared.

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

1.2 Sandwiches are assembled.

Outcome 2

Present basic sandwiches for service.

Performance criteria

2.1 Sandwiches are presented for service.

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 2013
Review	3	12 December 2008	31 December 2017
Revision	4	20 November 2009	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	19 November 2015	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.