

Title	Prepare and produce basic hot and cold dessert items in a commercial kitchen		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in a commercial kitchen who have an understanding of preparation practices and basic cooking techniques. Ingredients used for cooking in this unit standard can be a combination of both pre-prepared or convenience and fresh ingredients.</p> <p>People credited with this unit standard are able to: prepare to cook; and produce and present basic hot and cold dessert items, 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

- Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; or Unit 27955, *Apply food safety practices in a food related establishment*.
- Definitions

Basic – the use of routine preparation and cooking methods, using fresh ingredients, and standard finishing and presentation techniques or food items which have already undergone a level of preparation ranging from cleaning and portioning to pre-packaged, ready-to-cook products.

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.
- Range

Evidence is required of:

 - a minimum of one from – pie, tart, flan with pastry and cream;
 - a minimum of one from – jelly, mousse, custard;
 - one meringue;
 - one crêpe;
 - one fruit dessert.

- 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 References
Standard industry texts include but are not limited to – Foskett, D., *et al.* (2019), *Practical Cookery*. 14th ed. London: Hodder Education; Foskett, D., *et al.* (2016), *The Theory of Hospitality and Catering*. 13th ed. London: Hodder Education; Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify, or the most recent editions available.
- 6 For the purpose of this unit standard, candidates should demonstrate an awareness of the impact of the preparation, cooking processes and storage on the nutritional value of relevant food items.
- 7 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer.
- 8 Appropriate food safety measures and food handling for a commercial kitchen must be applied in the preparation, cooking and presenting of the dishes for this unit standard.

Outcomes and performance criteria

Outcome 1

Prepare basic hot and cold dessert items in a commercial kitchen.

Performance criteria

- 1.1 Ingredients of the required type, quality, and quantity are selected in accordance with dish requirements.

Range	quality may include but is not limited to – appearance, smell, freshness, within expiry date, quantity, weight.
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- 1.2 Dessert ingredients are prepared using procedures that meet selected dish and establishment requirements and are in accordance with standard industry texts.

Outcome 2

Produce and present basic hot and cold dessert items in a commercial kitchen.

Performance criteria

- 2.1 Cooking processes are followed in accordance with dish and establishment requirements.
- Range processes may include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of cooking faults.
- 2.2 Desserts are produced in accordance with standard industry texts and dish requirements.
- 2.3 Desserts are finished and presented to meet dish requirements.
- 2.4 Portion amounts and yields for desserts are identified and explained in accordance with dish and establishment 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 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.