

Title	Prepare and present hot finger food in the hospitality industry		
Level	1	Credits	2

Purpose	<p>This unit standard is intended for people who are studying the hospitality industry in a school or early tertiary learning environment.</p> <p>People credited with this unit standard are able to prepare and present hot finger food in the hospitality industry.</p>
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Classification	Hospitality > Hospitality - Foundation Skills
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Available grade	Achieved
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Guidance Information

- 1 Definition
Dish requirements refer to 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.
- 2 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 References
Standard industry texts referred to in this unit standard may include but are not limited to the following texts and references:
 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., Neill, L. (2017) *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify;
 or the most recent editions available.
- 4 The following conditions apply when assessing against this unit standard:
 - the candidate must be under no time pressure;
 - performance may be assessed against in a classroom environment;
 - equipment relevant to the unit standard must be available (this may be domestic equipment).

Outcomes and performance criteria

Outcome 1

Prepare and present hot finger food in the hospitality industry.

Range types of hot finger food may include but are not limited to – spring rolls and/or filo parcel, kebabs and/or satay, goujons, mini quiche;
 accompaniments may include but are not limited to – sweet chilli sauce, peanut sauce, tartare sauce, aioli;
 evidence of three different types of hot finger food is required.

Performance criteria

- 1.1 Types of hot finger food and accompaniments commonly used in the hospitality industry are described in accordance with standard industry texts.
- 1.2 Work area and equipment is prepared for use in accordance with standard industry texts.
- 1.3 Hot finger food is prepared in accordance with dish requirements.
- 1.4 Hot finger food is presented 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	27 November 1998	31 December 2016
Review	2	22 October 2003	31 December 2016
Review	3	19 September 2008	31 December 2016
Revision	4	20 November 2009	31 December 2016
Review	5	20 November 2014	31 December 2023
Review	6	30 September 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 ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.