

Title	Apply specialist knowledge to match food and beverage items on an establishment's menu		
Level	4	Credits	8

Purpose	<p>This unit standard is for people who are applying specialist knowledge of industry techniques in the evaluation of alcoholic beverages.</p> <p>People credited with this unit standard are able to apply specialist knowledge to match food and beverage items on an establishment's menu.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

1 Definitions

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.

Match – matching menu items with beverages that are in harmony with them.

Matching is carried out in selecting and recommending beverages for dishes for inclusion on a menu, and in the provision of specialist advice to customers. This unit standard covers both applications.

Tasting notes – written documents provided to the taster and/or documents produced by the taster as a result of the tasting exercise. This can apply to both beverages and food.

2 Range

Beverages include but are not limited to – beer, fortified wine, spirits, liqueurs, cocktails, wine.

3 Legislation to be complied with may include but is not limited to – Health and Safety at Work Act 2015, Sale and Supply of Alcohol Act 2012.

4 Evidence is required for a minimum of two beverage options for each of ten different establishment menu items (dishes).

5 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 or similar for customers who have the same expectations for quality and timeliness as a paying customer.

Outcomes and performance criteria

Outcome 1

Apply specialist knowledge to match food and beverage items on an establishment's menu.

Performance criteria

- 1.1 Menu is analysed to determine the choice of beverages that match the menu items and establishment requirements.
- Range menu analysis must include – temperature, texture, intensity of flavour.
- 1.2 The chosen beverages are analysed in terms of tannin, sweetness level, alcohol content, flavour, temperature, and taste characteristics.
- 1.3 Information on beverages and menu items is collated from tasting notes to support the match.
- 1.4 Advice and assistance on beverages that match the menu items is provided to the customer to enhance the dining experience in accordance with establishment requirements.
- Range advice and assistance may include but is not limited to – cost, preferences.
- 1.5 Food types and flavours on the establishment's menu that are difficult to match with beverages are identified, and options provided to assist customers to make a choice.

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	25 July 2006	31 December 2017
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2023
Review	4	25 November 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.