

<b>Title</b>	<b>Compare characteristics of international dishes and prepare and present international dishes</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<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: describe and compare the characteristics of a range of international dishes; and prepare and present international dishes.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	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.

*Equipment* may include but is not limited to – cutting and slicing implements, cooking utensils, cookers and deep-fryers, steamers;

*International dishes* refer to national dishes from the following regions: Europe, Asia, North and Central America, South America, Africa, the Middle East, the Indian subcontinent, Oceania.
- 3 Legislation relevant to this unit standard includes but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
 

Any relevant Acts, regulations, and bylaws must be complied with during assessment against this standard.
- 4 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.
- 5 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

Describe and compare the characteristics of a range of international dishes.

#### Performance criteria

1.1 The characteristics of selected dishes are identified, described, and compared.

Range cultural influences, local ingredients, cooking methods.

### Outcome 2

Prepare and present international dishes.

Range evidence for one national dish from each of two different regions is required.

#### Performance criteria

2.1 Equipment and ingredients are selected in accordance with dish requirements.

2.2 Dishes are prepared in accordance with the dish requirements and quality requirements.

Range quality may include but is not limited to – flavour, smell, degree of cooking, appearance, temperature.

2.3 Dishes are finished and presented in accordance with dish requirements.

<b>Planned review date</b>	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	24 August 2006	31 December 2017
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2017
Revision	4	19 November 2015	31 December 2020
Review	5	25 January 2018	31 December 2023
Review	6	16 December 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact Ringa Hora Services Workforce Development Council  
[qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.