

Main changes resulting from the review

- Changes made to some titles to ensure they accurately reflect the outcomes required of each unit standard.
- Special notes added to the practical unit standards because some requirements were repeated in each element when they needed to be considered at all times during assessment. For example, there is now the inclusion in the special notes where customers are greeted in a polite and friendly manner at all times. The repeated performance criteria have been removed.
- Performance criteria in some unit standards changed to reflect current practice in the hospitality industry.
- Changes made to range statements, to reduce them or clarify requirements.
- New *Food Safety* unit standard 20666 created.

Impact on existing provider accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Classification or Id	Level	Nature of accreditation	Classification or Id	Level
Subfield	Hospitality	2	Subfield	Hospitality	3
		4			5
Domain	Food Safety	2	Domain	Food Safety	3
		4			5

Impact on existing qualifications

Qualifications that contain the reviewed standards or classifications are tabled below.

Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following Hospitality Standards Institute qualifications are affected by the outcome of this review. They will be updated when they are next revised/reviewed.

Qualification title	Standard in the qualification
National Certificate in Hospitality (Advanced Food and Beverage Service) (Level 4) with strands in Food Service, Beverage Service, Wine Service, Gaming, Gueridon and Silver Service, and Function Supervision [Ref: 0915]	15274
National Certificate in Hospitality (Operations Supervision) (Level 4) [Ref: 0882]	15274

The following Hospitality Standards Institute qualifications are not materially affected by the changes. They will be updated when they are next revised/reviewed.

Qualification title	Standard in the qualification
National Diploma in Hospitality (Business Management) [Ref: 0883]	15275
National Diploma in Hospitality Management [Ref: 0769]	15275

The following qualifications are also affected by the outcome of this review. The standard setting bodies (SSBs) have been advised that they require revision.

Qualification title	Standard in the qualification	SSB Name
National Certificate in Dairy Manufacturing (Storage and Supply Chain) (Level 3) with an optional strand in Product Safety [Ref: 0747]	15274	New Zealand Industry Training Organisation
National Certificate in Snowsport (Level 2) (Food and Beverage Hospitality) [Ref: 0849]	15274	Sport, Recreation and Fitness Industry Training Organisation

Summary of main changes to standards' Ids, classification, titles, levels, and credits

The following summary shows the changes made to the standards as a result of the review. All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made - the replacement standard carries the same Id and a new version number
B	Changes made, but the overall outcome remains the same - the replacement standard carries the same Id and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new Id
D	Standard will expire and not be replaced

Subfield Hospitality
Domain Food Safety

Id	Title	Level	Credit	Review Category
167	Practise food safety methods in a food business	2	4	B
168	Demonstrate knowledge of food contamination hazards, and control methods used in a food business	3	4	B
15274	Work in a food business under a food safety programme	2 3	4	B
15275	Supervise a food business under a food safety programme Supervise staff under a food safety programme	4	10	B
15276	Develop, implement, and verify the operation of a food safety programme for a food business	4 5	30 40	B
20666	Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	2	2	New