



status in **bold**.

The following Hospitality Standards Institute qualifications are affected by the changes and will be revised in 2006.

| Qualification title   | Classification or standard in the qualification   |
|---|---|
| National Diploma in Hospitality Management [Ref:0769]   | <b>13339</b>                                      |
| National Certificate in Hospitality (Professional Cookery) (Level 4) with strands in Pasta and Rice, Patisserie, Larder, and Fish and Shellfish [Ref: 0554] | 13290, 13296, <b>13334</b> , <b>13339</b> , 13340 |

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

The following table shows the changes made to the standards. All changes are in **bold**.

Subfield      Hospitality  
Domain        Cookery

| Id    | Title   | Level         | Credit        |
|-------|---|---------------|---------------|
| 13290 | Demonstrate knowledge of commercial catering applications of meat<br><b>Demonstrate knowledge of commercial catering applications of meat and poultry</b>                       | 3             | 8             |
| 13296 | Demonstrate knowledge of characteristics and commercial catering preparation of larder items<br><b>Demonstrate knowledge of commercial catering preparation of larder items</b> | 3             | 5             |
| 13299 | Prepare and cook complex soups in a commercial kitchen  | 4             | 6             |
| 13303 | Demonstrate knowledge of commercial catering applications of complex sauces and soups   | 4             | 6             |
| 13305 | Prepare and cook complex fish dishes in a commercial kitchen  | 4             | 8             |
| 13311 | Prepare and cook complex hot and cold desserts in a commercial kitchen  | 4             | 8             |
| 13312 | Demonstrate knowledge of commercial catering applications of hot and cold desserts  | 4             | 9             |
| 13314 | Prepare and cook complex egg dishes in a commercial kitchen   | 4             | 3             |
| 13320 | Prepare and cook complex leavened and unleavened dough products in a commercial kitchen   | 4             | 8             |
| 13323 | Prepare and cook complex pastry dishes in a commercial kitchen  | 4             | 6             |
| 13324 | Demonstrate knowledge of commercial catering applications of pastry and baking items  | 4             | 3             |
| 13327 | Prepare and bake complex cakes and sponges in a commercial kitchen  | 4             | 3             |
| 13334 | Prepare and cook jams and jellies in a commercial kitchen   | 4<br><b>2</b> | 3             |
| 13339 | Demonstrate knowledge of commercial catering applications of kitchen commodities<br><b>Demonstrate knowledge of the commercial catering applications of kitchen commodities</b> | 3             | 6<br><b>4</b> |

| Id    | Title  | Level | Credit |
|-------|--|-------|--------|
| 13340 | Demonstrate knowledge of the commercial catering applications of eggs, and egg and dairy products<br><b>Demonstrate knowledge of the commercial catering applications of eggs and dairy products</b> | 3     | 2      |