

**FIELD                      SERVICE SECTOR**

**Review of *Cookery* unit standards**

<b>Subfield</b>	<b>Domain</b>	<b>Id</b>
Hospitality	Cookery	13271-13336, 13339-13344, 19840, 21728, 21729, 22039, 22234, 24525, 24526

The Hospitality Standards Institute (HSI) has completed the review of the unit standards listed above.

**Date new versions published**

**December 2008**

**Planned review date**

**December 2013**

**Summary of review and consultation process**

The HSI Cookery Advisory Group has implemented a major review of their qualifications and unit standards that has taken over 18 months to complete. Industry representatives, training providers and secondary schools have all participated in the process, which has resulted in a change in approach to the cookery standards at Level 3 and above.

The majority of the knowledge standards at Level 3 and above have been designated as expiring and three knowledge-based performance criteria have been included in the performance standards to address the need for assessment of underpinning knowledge in the context of the workplace. Eight practical standards have also been designated as expiring as they were considered no longer fit for purpose. The changes have had extensive consultation and were endorsed by the Cookery Advisory Group in May 2008.

**Main changes resulting from the review**

- 27 unit standards have been designated as category D expiring.
- New unit standard 25232 has been developed to fill a gap identified by industry.
- Titles have been amended to better reflect the outcomes of the standards.
- Levels and credits have been amended to better reflect learning demands and actual time required for learning, practice and assessment.
- Special notes, elements, performance criteria and ranges have been updated and amended for clarity, and for consistency of style throughout the application.

**Unit standards categorised as category D expire at the end of December 2012.**

**Impact on existing provider accreditations**

None.

## Impact on existing qualifications

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

<b>Affected</b>	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
<b>Not materially affected</b>	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 and are currently under review. The items marked in **bold** are those that generated the *Affected* status.

Qualification title	Standard in the qualification
National Certificate in Hospitality (Introductory Cookery) (Level 2) [Ref: 0552]	13271, 13272, 13273, 13274, 13275, 13276, 13277, 13278, 13279, 13280, 13281, 13283, 13284
National Certificate in Hospitality (Basic Cookery) (Level 3) [Ref: 0553]	13282, 13283, <b>13288, 13293,</b> <b>13298,</b> 13300, <b>13304, 13309,</b> 13310, <b>13315,</b> 13316
National Certificate in Hospitality (Professional Cookery) (Level 4) with strands in Pasta and Rice, Pâtisserie, Larder, and Fish and Shellfish [Ref: 0554]	<b>13290, 13294, 13295, 13296,</b> <b>13297, 13301, 13303, 13306,</b> 13307, <b>13308, 13312, 13314,</b> <b>13315, 13318,</b> 13320, <b>13324,</b> <b>13327, 13330, 13331, 13334,</b> <b>13336, 13339, 13340, 13342,</b> <b>19840</b>
National Certificate in Hospitality (Food Services) (Level 3) [Ref: 1423]	13284

The following qualification is also affected by the outcome of this review. The standard setting body (SSB) has been advised that it requires revision.

Qualification title	Standard in the qualification	SSB Name
National Certificate in Marae Catering (Level 2) [Ref: 1165]	13284	NZQA

## Review Categories and changes to classification, title, level, and credits

All changes are in **bold**.

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

Subfield Hospitality  
Domain Cookery

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
13271	Cook food by frying in a commercial kitchen <b>Cook food items by frying</b>	2	2	B
13272	Cook food by baking in a commercial kitchen <b>Cook food items by baking</b>	2	2	B
13273	Cook food by boiling in a commercial kitchen <b>Cook food items by boiling</b>	2	2	B
13274	Cook food by poaching in a commercial kitchen <b>Cook food items by poaching</b>	2	2	B
13275	Cook food by steaming in a commercial kitchen <b>Cook food items by steaming</b>	2	2	B
13276	Cook food by grilling in a commercial kitchen <b>Cook food items by grilling</b>	2	2	B
13277	Cook food by braising and stewing in a commercial kitchen <b>Cook food items by braising and stewing</b>	2	2	B
13278	Cook food by roasting in a commercial kitchen <b>Cook food items by roasting</b>	2	2	B
13279	Cook food using a microwave oven in a commercial kitchen <b>Cook food items by microwaving</b>	2	2	B
13280	Prepare fruit and vegetables in a commercial kitchen <b>Prepare fruit and vegetable cuts</b>	2	2	B
13281	Prepare and present basic sandwiches for service in a commercial kitchen <b>Prepare and present basic sandwiches for service</b>	2	2	B
13282	Prepare and assemble complex sandwiches for service in a commercial kitchen <b>Prepare, assemble, and present complex sandwiches for service in a commercial kitchen</b>	3	2	B
13283	Prepare and present salads for service in a commercial kitchen <b>Prepare and present salads for service</b>	2	2	B
13284	Clean food production areas, equipment and utensils in a commercial kitchen <b>Clean food production areas and equipment</b>	2	2	B
13285	Handle and maintain knives in a commercial kitchen	2	2	B
13286	Clean and store cutlery and crockery in a commercial kitchen	2	2	D
13287	Clean and store glassware in a commercial kitchen	2	2	D
13288	Cook basic meat dishes in a commercial kitchen <b>Prepare and cook basic meat dishes in a commercial kitchen</b>	3	4 8	B
13289	Prepare and cook complex meat dishes in a commercial kitchen	4	8	B

Id	Title	Level	Credit	Review Category
13290	Demonstrate knowledge of commercial catering applications of meat and poultry	3	8	D
13291	Prepare and cook game animals in a commercial kitchen <b>Prepare and cook wild game in a commercial kitchen</b>	4	8 4	B
13292	Demonstrate knowledge of commercial catering applications of game animals in a commercial kitchen	4	4	D
13293	Cook basic vegetable dishes in a commercial kitchen <b>Prepare and cook vegetable dishes in a commercial kitchen</b>	3	3 6	B
13294	Prepare and cook complex vegetable dishes in a commercial kitchen	4	4	D
13295	Demonstrate knowledge of commercial catering applications of fruit and vegetables	3	4	D
13296	Demonstrate knowledge of commercial catering preparation of larder items	3	5	D
13297	Demonstrate knowledge of characteristics and commercial catering preparation of complex larder items	4	10	D
13298	Cook basic soups in a commercial kitchen	3	2	D
13299	Prepare and cook complex soups in a commercial kitchen	4	6	B
13300	Cook basic stocks and sauces in a commercial kitchen <b>Prepare and cook basic stocks, sauces and soups in a commercial kitchen</b>	3	5	B
13301	Prepare and cook complex sauces in a commercial kitchen	4	4 6	B
13302	Demonstrate knowledge of commercial catering applications of basic stocks, sauces and soups	3	3	D
13303	Demonstrate knowledge of commercial catering applications of complex sauces and soups	4	6	D
13304	Cook basic fish dishes in a commercial kitchen <b>Prepare and cook basic fish dishes in a commercial kitchen</b>	3	3 4	B
13305	Prepare and cook complex fish dishes in a commercial kitchen	4	8	B
13306	Demonstrate knowledge of commercial catering applications of fish	3	4	D
13307	Prepare and cook shellfish dishes in a commercial kitchen <b>Prepare and cook seafood dishes in a commercial kitchen</b>	4	8	B
13308	Demonstrate knowledge of commercial catering applications of shellfish	4	4	D
13309	Cook basic egg dishes in a commercial kitchen	3	2	D

Id	Title	Level	Credit	Review Category
13310	Prepare basic hot and cold dessert items in a commercial kitchen <b>Prepare and produce basic hot and cold dessert items in a commercial kitchen</b>	3	5	B
13311	Prepare and cook complex hot and cold desserts in a commercial kitchen <b>Prepare and produce complex hot and cold desserts in a commercial kitchen</b>	4	8	B
13312	Demonstrate knowledge of commercial catering applications of hot and cold desserts	4	9	D
13313	Cook dried pulse dishes in a commercial kitchen	3	2	D
13314	Prepare and cook complex egg dishes in a commercial kitchen <b>Prepare and cook egg dishes in a commercial kitchen</b>	4 3	3 4	B
13315	Cook rice based dishes in a commercial kitchen <b>Prepare and cook rice and farinaceous dishes in a commercial kitchen</b>	3	2 6	B
13316	Cook basic pasta dishes in a commercial kitchen <b>Prepare and cook basic pasta dishes in a commercial kitchen</b>	3	3	B
13317	Prepare and cook complex pasta dishes in a commercial kitchen	4	6	B
13318	Demonstrate knowledge of commercial catering applications of rice and farinaceous products	4	4	D
13319	Bake basic leavened and unleavened dough in a commercial kitchen <b>Prepare and bake basic dough products in a commercial kitchen</b>	3	4	B
13320	Prepare and cook complex leavened and unleavened dough products in a commercial kitchen <b>Prepare and bake complex dough products in a commercial kitchen</b>	4	8	B
13321	Demonstrate knowledge of commercial catering applications of complex leavened and unleavened dough	4	3	D
13322	Prepare and cook basic pastry dishes in a commercial kitchen	3	4	B
13323	Prepare and cook complex pastry dishes in a commercial kitchen	4	6	B
13324	Demonstrate knowledge of commercial catering applications of pastry and baking items	4	3	D
13325	Bake basic cakes, sponges, and scones in a commercial kitchen <b>Prepare and bake basic cakes, sponges, and scones in a commercial kitchen</b>	3	3 4	B
13326	Demonstrate knowledge of commercial catering applications of cakes, sponges, and scones	3	2	D

Id	Title	Level	Credit	Review Category
13327	Prepare and bake complex cakes and sponges in a commercial kitchen	4	3 4	B
13328	Prepare and finish basic creams and toppings in a commercial kitchen	3	3	D
13329	Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	3	3	B
13330	Prepare and present cold hors d'oeuvres in a commercial kitchen	4	4	D
13331	Prepare and cook pickles, chutneys and preserves in a commercial kitchen	4 3	4	B
13332	Prepare and present cold buffet products in a commercial kitchen <b>Prepare and present cold larder products in a commercial kitchen</b>	4	10	B
13333	Assemble and present basic cold canapés in a commercial kitchen <b>Prepare and present cold cocktail food in a commercial kitchen</b>	3	3 4	B
13334	Prepare and cook jams and jellies in a commercial kitchen <b>Prepare and cook jams</b>	2	3 2	B
13335	Cook basic hot finger food and canapés in a commercial kitchen	3	3	D
13336	Prepare and cook complex hot finger food and canapés in a commercial kitchen <b>Prepare and cook hot cocktail food in a commercial kitchen</b>	4 3	5 4	B
13339	Demonstrate knowledge of the commercial catering applications of kitchen commodities	3	4	D
13340	Demonstrate knowledge of the commercial catering applications of eggs and dairy products	3	2	D
13341	Demonstrate knowledge of commercial cooking and catering equipment and utilities	3	3	D
13342	Demonstrate knowledge of commercial food costs and portion control	3	6	D
13343	Demonstrate knowledge of basic nutrition in commercial catering	3	4	B
13344	Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	2	3	B
19840	Prepare and cook pates, terrines, galatines and cold set coatings in a commercial kitchen <b>Prepare and cook pâtés, terrines, and mousses in a commercial kitchen</b>	4	9 8	B
21728	Deep fry foods using low fat absorption techniques <b>Calibrate and clean equipment and deep fry foods using low absorption techniques</b>	2	2	B
21729	Demonstrate knowledge of deep frying using low fat absorption techniques	2	2	B

Id	Title	Level	Credit	Review Category
22039	Analyse and present an international cuisine topic in the hospitality industry <b>Analyse and present an international cuisine in the hospitality industry</b>	4	6	B
22234	Compare characteristics of international dishes and prepare and present international dishes	2	4	B
24525	Perform food costing calculations in a commercial hospitality environment	2	4	B
24526	Apply safe working practices in a commercial kitchen	2	4	B
<b>25232</b>	<b>Prepare and cook complex poultry dishes in a commercial kitchen</b>	<b>4</b>	<b>8</b>	<b>New</b>