

FIELD SERVICE SECTOR**Review of *Hospitality* unit standards 22885-22887, 14452**

Subfield	Domain	Id
Hospitality	Cookery	22885-22887
	Food and Beverage Service	14452

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

Date new versions published

September 2008

Planned review date

December 2013

Summary of review and consultation process

A new set of standards in the Food Services area has been developed along with the registration of a new domain of Food Services. As part of this process the Food Services Advisory Group looked at four existing unit standards in the Cookery and Food and Beverage Service domain that related to the area of Food Services. These unit standards have been reviewed to reflect their incorporation in the new Food Services area.

HSI and Service Skills Australia (SAA) also jointly matched unit standards from the National Qualifications Framework (NQF) to the Australian Certificate III and Certificate IV qualifications in Hospitality (Catering Operation). Where there were no equivalent unit standards the Australian units of competency have been adopted for use on the NQF and registered in the domain Food Services. A Memorandum of Understanding has been agreed between HSI and SSA, and the NQF standards (Australian) endorsed by the HSI Board and its Food Service Sector Committee.

Main changes resulting from the review

- Change of domain to Food Services
- Creation of twelve new NQF standards (Australian)
- Titles of reviewed unit standards amended to better reflect outcomes
- Review of content to reflect the Food Services area.

Impact on existing provider accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Classification or Id	Level	Nature of accreditation	Id	Level
Domain	Cookery	4	Standard	22887	4
		3	Standard	22886	3
		2	Standard	22885	2
Domain	Food and Beverage Service	2	Standard	14452	2

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0112 has been updated to reflect the changes made to the standards.

Impact on existing qualifications

None.

Summary of main changes

All changes are in **bold**.

Key to review category

- A** Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
- 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
- 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

Id	Domain	Title	Level	Credit	Review Category
14452	Food and Beverage Service Food Services	Provide trayline food services in a commercial hospitality environment	2	2	B
22885	Cookery Food Services	Demonstrate knowledge of preparing food for residential care catering Demonstrate knowledge of menu adaptation and resource requirements for preparing food for food services	2	4	B
22886	Cookery Food Services	Demonstrate knowledge of preparing menus for residential care catering Demonstrate knowledge of planning menus for food services	3	6	B
22887	Cookery Food Services	Supervise and monitor standards of catering operations in residential care catering Supervise and monitor standards of catering operations and staff in food services	4	10	B
25012	Food Services	Organise and prepare food	3	4	New
25013	Food Services	Present food	3	4	New
25014	Food Services	Use basic methods of cookery	3	6	New
25015	Food Services	Prepare, cook and serve food for food service	3	8	New

Id	Domain	Title	Level	Credit	Review Category
25016	Food Services	Receive and store kitchen supplies for catering requirements in the food services sector	3	4	New
25018	Food Services	Package prepared catering items for the food services sector	3	2	New
25019	Food Services	Apply catering control principles	3	4	New
25020	Food Services	Transport and store catering items in a safe and hygienic manner for the food services sector	3	3	New
25021	Food Services	Monitor catering revenue and costs	4	4	New
25023	Food Services	Develop menus to meet special dietary and cultural needs	4	6	New
25025	Food Services	Provide and coordinate hospitality service for a food services operation	3	6	New
25317	Food Services	Select catering systems	4	10	New