

Field Service Sector**Review of Cookery unit standards 21728 and 21729**

Subfield	Domain	ID
Hospitality	Cookery	21728, 21729

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

Date new versions published

January 2010

Summary

These two cookery unit standards were reviewed by stakeholders in 2008. Feedback received from the moderation process was considered and the standards looked at for fitness for purpose. They were subsequently also reviewed by schools stakeholders who also deliver and assess level 2 cookery standards. Schools generally do not use deep frying as a method of cookery. There has been insufficient usage and reporting of these standards to retain them on the framework.

Main changes

- Two standards have been designated as expiring.

The category D unit standards will expire at the end of December 2011.

Impact on existing accreditations

None.

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on registered qualifications

None.

Detailed list of unit standards – classification, title, level, and credits

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

Service Sector > Hospitality > Food Safety

ID	Title	Level	Credit	Review Category
21728	Calibrate and clean equipment and deep fry foods using low fat absorption techniques	2	2	D
21729	Demonstrate knowledge of deep frying using low fat absorption techniques	2	2	D