

Field Service Sector**Review of *Hospitality* unit standards**

Subfield	Domain	ID
Hospitality	Hospitality – Foundation Skills	15891-15897, 15899-15901, 15904-15905, 15909-15921, 19768-19771, 21057-21059

ServiceIQ has completed the review of the unit standards listed above.

Date new versions published

November 2014

Planned review date

December 2019

Summary

The review was undertaken in consultation with schools as part of a scheduled review. The category D unit standards were designated expiring because of low usage or because they were considered to be not fit for purpose.

Main changes

- Outcomes, evidence requirements, range statements, and explanatory notes were updated.
- Credits were changed to better reflect the time taken for learning and assessment.
- Standard setting body details were updated following the merging of three industry training organisations to form ServiceIQ.

Category D unit standards will expire at the end of December 2016**Impact on Consent and Moderation Requirements (CMR)**

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 > Hospitality – Foundation Skills

ID	Title	Level	Credit	Review Category
15891	Demonstrate knowledge of commercial cutlery and crockery types and uses in the hospitality industry	1	2	B

ID	Title	Level	Credit	Review Category
15892	Demonstrate knowledge of terminology used for food and recipes in commercial cookery	1	2 5	B
15893	Demonstrate knowledge of commercial guest and accommodation service names and terms	1	2 3	B
15894	Demonstrate knowledge of basic terminology used in commercial food and beverage service	1	1	D
15895	Demonstrate knowledge of boiling and baking in the commercial catering industry	1	2 3	B
15896	Demonstrate knowledge of frying and grilling as cookery methods in the commercial catering industry	1	3	B
15897	Demonstrate knowledge of common types and uses of commercial catering equipment	1	2	D
15899	Demonstrate knowledge of food and beverage control in the hospitality industry	1	2	D
15900	Prepare and present meat in the hospitality industry	1	4	B
15901	Prepare and present fruit and vegetables in the hospitality industry	1	3	B
15904	Demonstrate a basic knowledge of alcoholic beverages and beverage service equipment	1	3	D
15905	Serve non-alcoholic beverages to tables in the hospitality industry	1	2 3	B
15909	Demonstrate knowledge of commercial accommodation types and costs	1	2	D
15910	Demonstrate knowledge of hospitality accommodation servicing and cleaning procedures	1	2	D
15911	Demonstrate knowledge of stripping beds and making beds in a commercial accommodation environment	1	1	D
15912	Demonstrate knowledge of commercial accommodation service cleaning chemicals and equipment	1	2	D
15913	Demonstrate knowledge of commercial laundry services and laundry operations	1	2	D
15914	Demonstrate complaint handling principles and procedures in the hospitality industry	1	2	D
15915	Demonstrate telephone calling and answering techniques in the hospitality industry	1	2	D
15916	Demonstrate knowledge of communication media types and uses in the hospitality industry	1	2	D
15917	Demonstrate knowledge of commercial payment systems in the hospitality industry	1	2	D
15918	Demonstrate knowledge of roles and jobs in the hospitality industry	1	2 3	B
15919	Prepare and present hot finger food in the hospitality industry	1	2	B
15920	Prepare and present sauce and soup in the hospitality industry	1	2	B

ID	Title	Level	Credit	Review Category
15921	Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry	1	3	B
19768	Provide wine or equivalent service to the table	1	2	B
19769	Provide food service to the table in the hospitality industry	1	3	B
19770	Prepare and present egg and cheese dishes in the hospitality industry	1	2 3	B
19771	Prepare, cook and present seafood in the hospitality industry	1	3	B
21057	Prepare, construct, and garnish mocktails for the hospitality industry	1	2	B
21058	Identify career pathways in the hospitality industry	1	2	B
21059	Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry	1	2	B