

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

<b>Subfield</b>	<b>Domain</b>	<b>ID</b>
Hospitality	Catering Services	27951
	Cookery	13279, 13343, 13344, 22234
	Food and Beverage Service	14426, 14427, 17282, 17283, 17286, 17548, 17549, 18497, 22428, 24679, 27939
	Food Safety	168, 15275, 27955
	Guest Services	22339
	Hospitality - Foundation Skills	15891, 15918, 19768, 21058
	Hospitality Management	16893, 16895
	Hospitality - Specific Skills	4645, 4646, 22604

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

**Date new versions published**

**January 2018**

**Planned review date**

**December 2023**

**Summary**

ServicelQ reviewed these standards to clarify issues raised during assessments. The need for a new Cookery standard for the simple concepts of nutrition, and a new standard for Catering Services, was noted. The new standards and changes made to the standards above were endorsed by subject matter experts.

**Main changes**

- Unit standards covering basic nutrition and food service associate were developed.
- The credits of unit standard 17549 were reduced.
- Title and outcomes of unit standard 13343 and 17549 were changed.
- Titles of unit standards 168, 13344, 15275, 15891, 15918, 18497, 19768 and 27955 were changed.
- Changes were made to the purpose, guidance information, outcomes, performance criteria and ranges of the unit standards, as applicable.

**The Last Date of Assessment for superseded versions of Category B standards is 31 December 2020**

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

All changes are in **bold**.

<b>Key to review category</b>	
<b>A</b>	Dates changed, but no other changes are made - the new version of the standard carries the same ID and the same 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

## Service Sector &gt; Hospitality &gt; Catering Services

<b>ID</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
27951	Provide trayline services for a catering services operation	3	5	B
<b>30896</b>	<b>Perform duties of a food service associate in a catering operation</b>	<b>2</b>	<b>5</b>	<b>New</b>

## Service Sector &gt; Hospitality &gt; Cookery

<b>ID</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
13279	Cook food items by microwaving	2	2	B
13343	Demonstrate knowledge of basic nutrition in commercial catering <b>Demonstrate knowledge of nutrition in commercial catering</b>	3	5	B
13344	Demonstrate knowledge of the characteristics of commercial cookery methods and their applications <b>Demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering</b>	2	3	B
22234	Compare characteristics of international dishes and prepare and present international dishes	2	4	B
<b>30895</b>	<b>Demonstrate knowledge of basic nutrition in commercial catering</b>	<b>2</b>	<b>4</b>	<b>New</b>

## Service Sector &gt; Hospitality &gt; Food and Beverage Service

<b>ID</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
14426	Prepare, take orders, and serve bottled wines in a licensed commercial environment	3	4	B
14427	Assist customers with, and serve, bottled wine in a licensed commercial environment	4	6	B
17282	Demonstrate knowledge of beer heritage, styles, and flavours	4	4	B
17283	Demonstrate knowledge of beer and beer service	3	4	B
17286	Prepare and present pressed coffee for service	2	2	B
17548	Demonstrate knowledge of food and beverage stock control in a commercial hospitality environment	4	3	B
17549	Demonstrate knowledge of beverage products <b>Demonstrate knowledge of spirits and beverage products</b>	4	8 <b>5</b>	B

ID	Title	Level	Credit	Review Category
18497	Demonstrate knowledge of culinary products and terms <b>Demonstrate knowledge of culinary products, terms, and food preparation methods</b>	3	8	B
22428	Prepare and serve tea	2	2	B
24679	Plan and coordinate espresso beverage service	4	15	B
27939	Provide alcoholic beverage service in a hospitality establishment	3	10	B

## Service Sector &gt; Hospitality &gt; Food Safety

ID	Title	Level	Credit	Review Category
168	Demonstrate knowledge of food contamination hazards, and control methods used in a food business <b>Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment</b>	3	4	B
15275	Monitor staff under a food safety programme in a food related business <b>Monitor staff under a food control plan in a food-related establishment</b>	4	15	B
27955	Apply food safety practices in a food related business <b>Apply food safety practices in a food-related establishment</b>	3	5	B

## Service Sector &gt; Hospitality &gt; Guest Services

ID	Title	Level	Credit	Review Category
22339	Manage a reservation service in a commercial hospitality environment	5	20	B

## Service Sector &gt; Hospitality &gt; Hospitality - Foundation Skills

ID	Title	Level	Credit	Review Category
15891	Demonstrate knowledge of commercial cutlery and crockery types and uses in the hospitality industry <b>Demonstrate knowledge of commercial cutlery and crockery types, uses, and care in the hospitality industry</b>	1	2	B
15918	Demonstrate knowledge of roles and jobs in the hospitality industry <b>Demonstrate knowledge of work roles in the hospitality industry</b>	1	3	B
19768	Provide wine or equivalent service to the table <b>Perform wine service for guests at table</b>	1	2	B
21058	Identify career pathways in the hospitality industry	1	2	B

## Service Sector &gt; Hospitality &gt; Hospitality Management

<b>ID</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
16893	Demonstrate knowledge of hospitality facility utilisation	5	5	B
16895	Demonstrate knowledge of purchasing and stores management in a hospitality environment	5	10	B

## Service Sector &gt; Hospitality &gt; Hospitality - Specific Skills

<b>ID</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in licensed premises	3	2	B
4646	Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licensed premises	4	2	B
22604	Demonstrate knowledge of the requirements of a doorperson in the hospitality industry	3	3	B