

Review of Hospitality – Foundation Skills unit standards

Subfield	Domain	ID
Hospitality	Hospitality - Foundation Skills	15891-15893, 15895, 15896, 15900, 15901, 15905, 15918-15921, 19768-19771, 21057-21059

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

Date new versions published September 2021

Planned review date December 2026

Summary

Most standards in this domain were due for mandated review so it was considered sensible to review the whole set so as to standardise the review date for the future. Schools and interested parties were invited to feedback on drafts published on the ServicelQ website. After receiving feedback, minor changes in legislation and recommended texts were required. Some changes required in the updated version of the Consent and Moderation Requirement (CMR) 0112 were included in the Guidance Information section of the standards. After agreement was reached, new versions were submitted for publication.

Main changes

- Unit standards 15892, 15895, 15896, 15900, 15901, 15905, 15918-15921, 19768-19771, 21057-21059 references were updated.
- Unit standards 15891, 15892, 15893, 15895, 15896, 15905, 21057, 21059 criteria for performance were shifted to Guidance Information.
- Unit standards 15893, 15901 definitions were amended.
- Unit standards 15900, 15901, 15905, 15919-15921, 19768-19770 conditions for assessment were changed to fit CMR 0112 requirements for level 1 trainees.
- Unit standard 19771 conditions for assessment were changed to fit CMR 0112 requirements for level 2 trainees.
- Unit standards 21057-21059 context was added to purpose section.

The last date for assessment of superseded versions of Category B unit standards is December 2023

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, uses, and care in the hospitality industry	1	2	B
15892	Demonstrate knowledge of terminology used for food and recipes in commercial cookery	1	5	B
15893	Demonstrate knowledge of commercial guest and accommodation service names and terms Demonstrate knowledge of commercial guest and accommodation service terminology	1	3	B
15895	Demonstrate knowledge of boiling and baking in the commercial catering industry	1	3	B
15896	Demonstrate knowledge of frying and grilling as cookery methods in the commercial catering industry	1	3	B
15900	Prepare and present meat in the hospitality industry Prepare, cook, and present meat in the hospitality industry	1	4	B
15901	Prepare and present fruit and vegetables in the hospitality industry	1	3	B
15905	Serve non-alcoholic beverages to tables in the hospitality industry	1	3	B
15918	Demonstrate knowledge of work roles in the hospitality industry	1	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
15921	Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry	1	3	B
19768	Perform wine service for guests at 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	3	B
19771	Prepare, cook and present seafood in the hospitality industry	2	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