

Field **Service Sector**

Review of *Cookery* unit standards

Subfield	Domain	ID
Hospitality	Cookery	13271-13273, 13275-13285, 13288, 13289, 13291, 13293, 13299-13301, 13304, 13305, 13307, 13310, 13311, 13314-13317, 13319, 13320, 13322, 13323, 13325, 13327, 13329, 13331-13334, 13336, 13343, 13344

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

Date new versions published

December 2021

Planned review date

31 December 2026

Summary

In 2021 a review of unit standards in the *Cookery* domain was carried out to maintain the fitness for purpose of these standards. The consultation period was open for a period of four months. The drafts of the standards were made available for comment on the ServicelQ website. During this time providers, consent to assess holders and industry stakeholders were given the opportunity to provide feedback. All relevant feedback was actioned where appropriate.

With effect from the 4th of October 2021 the development of the standards became the responsibility of Ringa Hora Services Workforce Development Council.

Main changes

- Unit standards were updated to the current NZQA template.
- Some titles were changed to better reflect the content of the standards.
- Recommended knowledge and skills note added to Guidance information where appropriate.
- Description of “Standard industry texts” in Guidance information updated.
- Legislation updated in Guidance information.
- Minor changes to wording including some range items to clearly indicate the amount of evidence required to show competence.
- Food safety requirements moved from Performance Criteria to Guidance Information in standards to avoid repeated assessment of the same skill set.

The last date for assessment of superseded versions of Category B unit standards is December 2023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

ID	Title	Level	Credit	Review Category
13271	Cook food items by frying	2	2	B
13272	Cook food items by baking	2	2	B
13273	Cook food items by boiling	2	2	B
13275	Cook food items by steaming	2	2	B
13276	Cook food items by grilling	2	2	B
13277	Cook food items by braising and stewing	2	2	B
13278	Cook food items by roasting	2	2	B
13279	Cook food items by microwaving	2	2	B
13280	Prepare fruit and vegetable cuts in a commercial kitchen	2	2	B
13281	Prepare and present basic sandwiches for service Prepare and assemble, and present basic sandwiches for service	2	2	B
13282	Prepare, assemble, and present complex sandwiches for service in a commercial kitchen	3	2	B
13283	Prepare and present salads for service Prepare and assemble, and present salads for service	2	2	B
13284	Clean food production areas and equipment	2	2	B
13285	Handle and maintain knives in a commercial kitchen	2	2	B
13288	Prepare and cook basic meat dishes in a commercial kitchen	3	8	B
13289	Prepare and cook complex meat dishes in a commercial kitchen	4	8	B
13291	Prepare and cook wild game in a commercial kitchen	4	4	B
13293	Prepare and cook basic vegetable dishes in a commercial kitchen	3	6	B
13299	Prepare and cook complex soups in a commercial kitchen Prepare, and cook and present complex soups in a commercial kitchen	4	6	B
13300	Prepare and cook basic stocks, sauces, and soups in a commercial kitchen	3	5	B
13301	Prepare and cook complex sauces in a commercial kitchen	4	6	B
13304	Prepare and cook basic fish dishes in a commercial kitchen	3	4	B
13305	Prepare and cook complex fish dishes in a commercial kitchen	4	8	B
13307	Prepare and cook seafood dishes in a commercial kitchen	4	8	B
13310	Prepare and produce basic hot and cold dessert items in a commercial kitchen	3	5	B
13311	Prepare and produce complex hot and cold desserts in a commercial kitchen	4	8	B
13314	Prepare and cook egg dishes in a commercial kitchen	3	4	B
13315	Prepare and cook rice and farinaceous dishes in a commercial kitchen Prepare, cook, and present rice and farinaceous dishes in a commercial kitchen	3	6	B
13316	Prepare and cook basic pasta dishes in a commercial kitchen	3	3	B

ID	Title	Level	Credit	Review Category
13317	Prepare and cook complex pasta dishes in a commercial kitchen	4	6	B
13319	Prepare and bake dough products in a commercial kitchen Prepare to bake, and bake and present dough products in a commercial kitchen	4	4	B
13320	Prepare and bake complex dough products in a commercial kitchen	4	8	B
13322	Prepare and cook basic pastry dishes in a commercial kitchen	3	4	B
13323	Prepare and cook complex pastry dishes in a commercial kitchen	4	6	B
13325	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	3	4	B
13327	Prepare and bake complex cakes and sponges in a commercial kitchen	4	4	B
13329	Prepare and finish marinades, dressings, cold sauces, and dips in a commercial kitchen	4	3	B
13331	Prepare and cook pickles, chutneys, and preserves in a commercial kitchen	3	4	B
13332	Prepare and present cold larder products in a commercial kitchen	4	10	B
13333	Prepare and present cold cocktail food in a commercial kitchen	4	4	B
13334	Prepare and cook jams	2	2	B
13336	Prepare and cook hot cocktail food in a commercial kitchen	4	4	B
13343	Demonstrate knowledge of nutrition in commercial catering	3	5	B
13344	Demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering	2	3	B