

Field Service Sector

Review of *Cookery* unit standards

Subfield	Domain	ID
Hospitality	Cookery	19840, 22034-22039, 22234, 24525, 24526, 25232, 30817-30832, 30895, 30916

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

Date new versions published **December 2021**

Planned review date **December 2026**

Summary

The review was undertaken to maintain the fitness for purpose of standards in the *Cookery* domain. The standard drafts were made available for review on the Service IQ website for a four-month period. During this time providers, consent to assess holders and industry stakeholders were notified of the review through social media, advertisement and notice in industry publications, and by direct contact from Service IQ staff. All relevant feedback was actioned where appropriate.

Main changes

- Standards were updated to the current NZQA template.
- Some titles were changed to better reflect the content of the standard.
- 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.
- Standards 32881 and 32882 were developed to allow for plant-based cookery to be recognised.
- 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The last date for assessment of superseded versions of Category B unit standards is December 2023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
19840	Prepare and cook pâtés, terrines, and mousses in a commercial kitchen	4	8	B

ID	Title	Level	Credit	Review Category
22034	Investigate and present a regional cuisine topic in the hospitality industry	5	10	B
22035	Investigate and present a culinary product topic in the hospitality industry	5	10	B
22036	Investigate and present a nutritional or dietary topic in the hospitality industry	5	10	B
22037	Investigate and present a culinary production system topic in the hospitality industry	5	10	B
22038	Investigate and present a gastronomy topic in the hospitality industry	5	10	B
22039	Analyse and present an international cuisine in the hospitality industry	4	6	B
22234	Compare characteristics of international dishes and prepare and present international dishes	2	4	B
24525	Perform food costing calculations in a commercial hospitality environment	3	4	B
24526	Apply safe working practices in a commercial kitchen	2	4	B
25232	Prepare and cook complex poultry dishes in a commercial kitchen	4	8	B
30817	Produce Asian appetisers and snacks in a commercial kitchen	4	10	B
30818	Prepare dishes using basic methods of Asian cookery in a commercial kitchen	3	10	B
30819	Prepare meat, poultry, seafood, and vegetables for Asian cuisines in a commercial kitchen	4	16	B
30820	Produce Asian salads in a commercial kitchen	3	6	B
30821	Prepare satay for Asian cuisines in a commercial kitchen	3	8	B
30822	Select, prepare, and serve specialist Asian cuisines in a commercial kitchen Select, prepare, and serve specialised Asian cuisines in a commercial kitchen	4	14	B
30823	Prepare vegetarian dishes for Asian cuisines in a commercial kitchen Prepare, produce, and present vegetarian dishes for Asian cuisines in a commercial kitchen	4	14	B
30824	Produce curry pastes and powders in a commercial kitchen	3	6	B
30825	Demonstrate knowledge of Asian sweetmeats and desserts for commercial cookery	3	6	B
30826	Demonstrate knowledge of spices and flavouring substances used in Indian cooking	3	8	B
30827	Prepare and produce naan in a commercial kitchen	3	6	B
30828	Prepare and produce complex Indian breads in a commercial kitchen	4	8	B
30829	Produce Indian sauces, dips, or accompaniments in a commercial kitchen	3	6	B
30830	Produce Indian soups in a commercial kitchen	3	5	B
30831	Prepare and produce basic Indian desserts and sweets in a commercial kitchen Prepare, produce, and present basic Indian desserts and sweets in a commercial kitchen	3	10	B

ID	Title	Level	Credit	Review Category
30832	Produce complex Indian desserts and sweets in a commercial kitchen Prepare, produce, and present complex Indian desserts and sweets in a commercial kitchen	4	12	B
30895	Demonstrate knowledge of basic nutrition in commercial catering	2	4	B
30916	Prepare and present basic hot and cold canapés in a commercial kitchen	3	4	B
32881	Prepare, cook, and present basic dishes using meat substitutes in a commercial kitchen	3	8	New
32882	Prepare, cook, and present complex dishes using meat substitutes in a commercial kitchen	4	10	New