

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 > Food and Beverage Service

ID	Title	Level	Credit	Review Category
4637	Demonstrate knowledge of New Zealand wines and wine producers	4	4	B
4638	Demonstrate knowledge of imported wines	4	4	B
14420	Demonstrate knowledge of alcoholic and non-alcoholic beverages Describe alcoholic and non-alcoholic beverages	3	3	B
14424	Prepare and serve alcoholic cocktails in a licensed commercial environment	3	8	B
14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	2	5	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
14431	Demonstrate knowledge of food service styles and menu types in the hospitality industry	2	3	B
14432	Take, amend, and cancel reservations for restaurant service in a hospitality establishment	3	3	B
14434	Prepare and clear areas for table service for a commercial hospitality establishment	2	3	B
14436	Provide table service for a commercial hospitality establishment	2	4	B
14438	Provide restaurant silver service to customers in a commercial hospitality environment	4	3	B
14440	Prepare and clear areas for counter food service for a commercial hospitality establishment	2	2	B
14441	Provide cafe counter service in a hospitality establishment	3	5	B
14442	Provide takeaway food service in a commercial hospitality environment	3	4	B
14443	Pack food and beverage orders for takeaway in a commercial hospitality environment	2	2	B
14447	Provide room service in a commercial hospitality environment	3	6	B
14448	Service customer minibars for a commercial hospitality establishment	2	2	B
17282	Demonstrate knowledge of beer heritage, styles, and flavours	4	4	B
17283	Demonstrate knowledge of beer and beer service	3	4 6	B
17284	Demonstrate knowledge of coffee origin and production	3	3	B
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	B
17286	Prepare and present pressed coffee for service	2	2	B

ID	Title	Level	Credit	Review Category
17287	Prepare and present filtered coffee for service	2	2	B
17288	Prepare and present espresso beverages for service	3	5	B
17548	Demonstrate knowledge of food and beverage stock control in a commercial hospitality environment	4	3	B
17549	Demonstrate knowledge of spirits and beverage products	4	5	B
18497	Demonstrate knowledge of culinary products, terms, and food preparation methods	3	8	B
21853	Provide hospitality sales and service opportunities to customers	3	5	B
22267	Demonstrate knowledge of matching beer and wine with food	3	3	B
22268	Apply specialist knowledge to match food and beverage items on an establishment's menu	4	8	B
22428	Prepare and serve tea	2	2	B
22912	Evaluate wine	4	4	B
24679	Plan and coordinate espresso beverage service	4	15	B
25497	Monitor and coordinate production requirements for a shift in a quick service restaurant	3	25	B
26307	Co-ordinate and maintain food and beverage service operations in a commercial hospitality environment	4	10	B
26308	Provide restaurant service in a hospitality establishment	3	20	B
27934	Provide food service in a quick service restaurant	3	10	B
27939	Provide alcoholic beverage service in a hospitality establishment Serve alcoholic and other beverages in a hospitality establishment	3	10	B
27940	Provide cafe table service in a hospitality establishment	3	5	B
27942	Provide buffet service in a hospitality establishment	3	15	B
27943	Provide functions service in a hospitality establishment	3	15	B
27944	Plan and supervise food and beverage service operations in a hospitality establishment	5	20	B
27953	Monitor food service staff to ensure the provision of hospitality sales and service opportunities to customers	4	10	B
27954	Monitor and maintain production requirements for a shift in a quick service restaurant	4	15	B
27958	Monitor and maintain customer and staff service requirements for a shift in a quick service restaurant	4	15	B
27959	Prepare for food service in a quick service restaurant	3	10	B
29529	Serve customers under supervision in a quick service restaurant	2	4	B
29530	Perform crew duties under supervision in a quick service restaurant	2	2	B
29926	Demonstrate knowledge of red and white wine making	4	4	B
29927	Demonstrate knowledge of sparkling and dessert wine making	4	3	B
29928	Demonstrate knowledge of viticulture in New Zealand	3	3	B
30441	Cook and prepare food for service in a quick service restaurant	3	10	B