

<b>Title</b>	<b>Cook food items by frying</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	<p>This unit standard is for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to: prepare to fry food items; and fry and present food items.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*.
- 2 Definitions
 

*Cell based meat* is a meat produced by in vitro cell cultures of animal cells.

*Dish requirements* – any recipe or dish type specified by or specific to the establishment, and made known to the candidate prior to assessment against this unit standard.

*Meat substitute* is a meat-like substance made from vegetarian ingredients.

*Pre-prepared and/or ready prepared* – the use of food items which have already undergone a level of preparation ranging from cleaning and portioning to pre-packaged, ready-to-cook products.
- 3 Range
 

Food items – meat (or cell-based meat, or meat substitute) and/or fish, and vegetable, which may be pre-prepared and/or ready prepared for a minimum of two people;

evidence is required of both a pan-fried and a deep-fried dish.
- 4 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 5 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used. Safe food handling practices must be carried out in accordance with legislative requirements.

## Outcomes and performance criteria

### Outcome 1

Prepare to fry food items.

#### Performance criteria

1.1 Food items and other ingredients of the required type, quality, and quantity for frying are selected in accordance with dish requirements.

Range quality includes but is not limited to – appearance, smell, freshness, within expiry date temperature of fat and/or oil.

1.2 Food items are prepared for frying in accordance with dish requirements.

### Outcome 2

Fry and present food items.

#### Performance criteria

2.1 Food items are fried in accordance with dish requirements for cooking.

Range quality includes but is not limited to – degree of cooking, appearance, temperature.

2.2 Food items are finished and presented in accordance with dish requirements.

Range finishing may include but is not limited to – basic garnishes, accompaniments, sauces, portioning; evidence of two is required.

<b>Planned review date</b>	31 December 2026
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	8 January 1998	31 December 2013
Review	2	22 October 2003	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	31 December 2023
Review	6	16 December 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.