Title: Prepare and present basic sandwiches for service

Level: 2

Credits: 2

Purpose: This pre-entry unit standard is for people training as cooks to work in a broad range of commercial kitchens.

People credited with this unit standard are able to: prepare, assemble; and present sandwiches for service.

Classification: Hospitality > Cookery

Available grade: Achieved

Entry information

Recommended skills and knowledge: Unit 167, Practise food safety methods in a food business under supervision, or demonstrate equivalent knowledge and skills.

Explanatory notes

1 Definitions
   Basic – the use of routine preparation and cooking methods, using fresh ingredients, and standard finishing and presentation techniques.
   Establishment requirements – any policy, procedure, process, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.

2 Range
   Candidates must make four different types of sandwiches, which may be cut into halves or quarters. The sandwiches must be presented in two servings according to establishment requirements and may be hot or cold.

3 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety in Employment Act 1992.

4 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.
Outcomes and evidence requirements

Outcome 1

Prepare and assemble sandwiches for service.

Evidence requirements

1.1 Ingredients of the required type, quality, and quantity for sandwiches are selected and prepared in accordance with establishment requirements.

Range quality includes but is not limited to – appearance, smell, within expiry date.

1.2 Sandwiches are assembled in accordance with establishment requirements.

Outcome 2

Present sandwiches for service.

Evidence requirements

2.1 Sandwiches are presented for service in accordance with establishment requirements.

Planned review date

<table>
<thead>
<tr>
<th>Process</th>
<th>Version</th>
<th>Date</th>
<th>Last Date for Assessment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Registration</td>
<td>1</td>
<td>8 January 1998</td>
<td>31 December 2013</td>
</tr>
<tr>
<td>Review</td>
<td>2</td>
<td>22 October 2003</td>
<td>31 December 2013</td>
</tr>
<tr>
<td>Review</td>
<td>3</td>
<td>12 December 2008</td>
<td>31 December 2017</td>
</tr>
<tr>
<td>Revision</td>
<td>4</td>
<td>20 November 2009</td>
<td>31 December 2017</td>
</tr>
<tr>
<td>Review</td>
<td>5</td>
<td>20 February 2014</td>
<td>31 December 2017</td>
</tr>
<tr>
<td>Revision</td>
<td>6</td>
<td>19 November 2015</td>
<td>N/A</td>
</tr>
</tbody>
</table>

Consent and Moderation Requirements (CMR) reference

0112


Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.
Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMR. The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.