

Title	Prepare, assemble, and present complex sandwiches for service in a commercial kitchen		
Level	3	Credits	2

Purpose	<p>This unit standard is for people working in a commercial kitchen who are involved in sandwich preparation and production.</p> <p>People credited with this unit standard are able to: prepare for complex sandwich production; and assemble and present complex sandwiches for service, in a commercial kitchen.</p>
----------------	---

Classification	Hospitality > Cookery
-----------------------	-----------------------

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; or Unit 27955, *Apply food safety practices in a food-related establishment*.
- 2 Definitions

Complex – the use of an intricate combination of advanced preparation techniques, cooking methods and processes, using fresh ingredients, differing flavours and textures, and innovative finishing and presentation techniques.

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.

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.
- 3 Range

Sandwiches – finger, layered, open, toasted, grilled, wrap;
evidence is required of any four of the sandwiches listed above, of which at least one must be hot;
use of products may include but is not limited to; rolls, baguettes, wraps.
- 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 References
Standard industry texts include but are not limited to – Foskett, D., *et al.* (2019), *Practical Cookery*. 14th ed. London: Hodder Education; Foskett, D., *et al.* (2016), *The Theory of Hospitality and Catering*. 13th ed. London: Hodder Education; Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify, or the most recent editions available.
- 6 For the purpose of this unit standard, candidates should demonstrate an awareness of the impact of the preparation, cooking processes and storage on the nutritional value of relevant food items.
- 7 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic service environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer.
- 8 Safe food handling practices must be carried out in accordance with legislative requirements.

Outcomes and performance criteria

Outcome 1

Prepare for complex sandwich production in a commercial kitchen.

Performance criteria

- 1.1 Fillings are prepared using preparation methods in accordance with the type of sandwich being assembled.
- 1.2 Sandwiches are prepared in accordance with standard industry texts and the dish requirements.

Outcome 2

Assemble and present complex sandwiches for service in a commercial kitchen.

Performance criteria

- 2.1 Sandwiches are assembled in accordance with quality and establishment requirements.
- Range quality requirements may include but are not limited to – appearance, texture, aroma, within expiry date, temperature, freshness of ingredients, uniform in shape and size.
- 2.2 Sandwiches are presented in accordance with establishment requirements.

Planned review date	31 December 2026
----------------------------	------------------

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

Consent and Moderation Requirements (CMR) reference	0112
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

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