

Title	Handle and maintain knives in a commercial kitchen		
Level	2	Credits	2

Purpose	<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 handle and maintain knives in a commercial kitchen.</p>
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Classification	Hospitality > Cookery
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Available grade	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 Definition
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 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 4 Reference
Standard industry text – Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify, or the most recent edition available.
- 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.
- 6 All assessment tasks for performance criteria are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Handle and maintain knives in a commercial kitchen.

Performance criteria

- 1.1 Correct knife is selected for food item being prepared.
- 1.2 Cutting surface is secure, clean, and ready for use.
- 1.3 Knife is handled safely, preventing injury to self and others in accordance with legislative requirements.
- 1.4 Knife is checked for cleanliness and sharpness.
- 1.5 Knife sharpening techniques are demonstrated in accordance with the standard industry text.
- Range techniques include but are not limited to – use of steel.
- 1.6 Knife is kept sharp.
- 1.7 Knife is stored in a safe manner in accordance with legislative requirements.

Planned review date	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Status information and last date for assessment for superseded versions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

Consent and Moderation Requirements (CMR) reference	0112
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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.