

Title	Prepare and cook complex meat dishes in a commercial kitchen		
Level	4	Credits	8

Purpose	<p>This unit standard is for people who have an understanding of preparation practices and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and differing flavours and textures.</p> <p>People credited with this unit standard are able to: prepare to cook; and cook and present complex meat dishes 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*; 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

Meat – beef, lamb, pork, veal, farmed game, offal; evidence must be supplied of four meat types.
- 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 edition 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 environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer.
- 8 Appropriate food safety measures and food handling for a commercial kitchen must be applied in the preparation, cooking and presenting of the dishes for this unit standard.

Outcomes and performance criteria

Outcome 1

Prepare to cook complex meat dishes in a commercial kitchen.

Performance criteria

- 1.1 Meat and other ingredients of the required type, quality, and quantity are selected in accordance with dish requirements.
- Range quality may include but is not limited to – appearance, smell, freshness, within expiry date
- 1.2 Meat and other ingredients are prepared using procedures that meet selected dish and establishment requirements and are in accordance with standard industry texts.
- Range methods of preparation may include but are not limited to – portioning, marinating, tying and/or trussing, coating, stuffing, seasoning, boning, dicing, slicing, mincing; evidence is required of a minimum of four methods.

Outcome 2

Cook and present complex meat dishes in a commercial kitchen.

Performance criteria

- 2.1 Complex meat dishes are cooked in accordance with quality, dish and establishment requirements and standard industry texts.
- Range quality may include but is not limited to – flavour, smell, degree of cooking, appearance.
- 2.2 Cooking methods and processes are suitable for dish requirements.
- Range methods may include but are not limited to – roasting, pot roasting, grilling, braising, frying (shallow, stir), sauté, baking, steaming, stewing, poaching, simmering, hāngi, umu; evidence is required of two wet and two dry methods; processes may include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of cooking faults.
- 2.3 Cooked meat dishes are finished and presented to meet dish requirements.
- 2.4 Portion amounts and yields for meat dishes are identified and explained in accordance with dish and establishment 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.