

Title	Prepare and cook basic vegetable dishes in a commercial kitchen		
Level	3	Credits	6

Purpose	<p>This entry-level unit standard is for people who have some experience in the hospitality industry including an understanding of presentation practices and basic cooking techniques.</p> <p>People credited with this unit standard are able to: prepare to cook; and cook and present basic vegetable dishes, in a commercial kitchen.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Entry information	
Recommended skills and knowledge	Unit standard 167, <i>Practise food safety methods in a food business under supervision</i> , or demonstrate equivalent knowledge and skills.

Explanatory notes

- 1 Definitions

Basic – means the use of routine preparation and cooking methods, using fresh ingredients, and standard 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.
- 2 Range

Vegetable types – roots, tubers, bulbs, leaves, vegetable fruits (e.g. tomato), flowers, mushrooms, pods, stems, dried pulse.
- 3 Legislation and regulations to be complied with include but are not limited to –Food Act 2014, and Health and Safety in Employment Act 1992.

4 References

Standard industry texts referred to in this unit standard include but are not limited to the following texts:

Campbell J., Foskett D., Rippington N., Paskins P. *Practical Cookery* (12th edition) (London: Hodder Education, 2012);

Ceserani, V. Kinton, R., Rippington, N., and Foskett, D. *The Theory of Catering* (London: Hodder Education, 2011);

Christensen-Yule, L. and McCrae, H. *The New Zealand Chef* (Auckland: New Zealand Pearson, 2012).

- 5 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 products, or similar, for customers who have the same expectations for quality and timeliness as a paying customer.

Outcomes and evidence requirements

Outcome 1

Prepare to cook basic vegetable dishes in a commercial kitchen.

Evidence requirements

- 1.1 Vegetables and other ingredients of the required type, quality and quantity are selected in accordance with dish requirements.

Range quality includes but is not limited to – appearance, smell, freshness, size, shape, nutritional value.

- 1.2 Vegetables and other ingredients are prepared using procedures that meet selected dish and establishment requirements in accordance with standard industry texts.

- 1.3 Food safety issues, and safe food handling practices for preparation and cooking of vegetable dishes, are identified and explained in accordance with standard industry texts and legislative requirements.

Outcome 2

Cook and present basic vegetable dishes in a commercial kitchen.

Range evidence is required of one dish for each vegetable type.

Evidence requirements

- 2.1 Vegetable dishes are cooked in accordance with quality, dish and establishment requirements and standard industry texts.

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

2.2 Cooking methods and processes are suitable for dish requirements.

Range cooking methods may include but are not limited to – steaming, boiling, roasting, baking, grilling, shallow fry (can include sauté, stir fry), deep fry, blanching, braising, chargrilling, grilling, poaching; a minimum of four methods is required; processes may include but are not limited to – time or degree of cooking, temperature, identification and correction of faults, refreshing.

2.3 Cooked vegetable dishes are finished and presented to meet dish requirements.

2.4 Portion amounts and yields for vegetable dishes are identified and explained in accordance with dish and establishment requirements.

Planned review date	31 December 2019
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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 2013
Review	3	12 December 2008	31 December 2017
Review	4	18 September 2014	31 December 2017
Revision	5	19 November 2015	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>.

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 ServicelQ at qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.