

Title	Prepare and produce basic hot and cold dessert items in a commercial kitchen		
Level	3	Credits	5

Purpose	<p>This entry-level unit standard is for people working in a commercial kitchen who have an understanding of preparation practices and basic cooking techniques. Ingredients used for cooking in this unit standard can be a combination of both pre-prepared or convenience and fresh ingredients.</p> <p>People credited with this unit standard are able to: prepare to cook; and produce and present basic hot and cold dessert items, 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 167, <i>Practise food safety methods in a food business under supervision</i> ; or Unit 27955, <i>Apply food safety practices in a food related business</i> ; 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 or food items which have already undergone a level of preparation ranging from cleaning and portioning to pre-packaged, ready-to-cook products.

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

Evidence is required of:

a minimum of one from – pie, tart, flan with pastry and cream;

a minimum of one from – jelly, mousse, custard;

one meringue;

one crêpe;
one fruit dessert.

- 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 References
Standard industry texts include but are not limited to – Campbell J., Foskett D., Ripington N., Paskins P.(2012), *Practical Cookery* (12th edition) London: Hodder and Stoughton; Foskett, D., Paskins P., and Ceserani, V.(2012), *The Theory of Hospitality and Catering* (12th edition) London: Hodder and Stoughton; Christensen Yule, L., and McRae, H.(2012), *The New Zealand Chef* (3rd edition) Auckland: Pearson Education.
- 5 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.
- 6 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 or similar for customers who have the same expectations for quality and timeliness as a paying customer.

Outcomes and evidence requirements

Outcome 1

Prepare basic hot and cold dessert items in a commercial kitchen.

Evidence requirements

- 1.1 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, within expiry date, quantity, weight.
- 1.2 Dessert 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 deserts are identified and explained in accordance with standard industry texts and legislative requirements.

Outcome 2

Produce and present basic hot and cold dessert items in a commercial kitchen.

Evidence requirements

2.1 Cooking processes are followed in accordance with dish and establishment requirements.

Range processes include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of faults.

2.2 Desserts are produced in accordance with standard industry texts and dish requirements.

2.3 Desserts are finished and presented to meet dish requirements.

2.4 Portion amounts and yields for deserts 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 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 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 ServiceIQ at qualifications@ServiceIQ.org.nz if you wish to suggest changes to the content of this unit standard.