

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

| | |
|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Purpose | This 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. 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. |
|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| | |
|------------------------|-----------------------|
| 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
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.
- 3 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.

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

Performance criteria

- 1.1 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, quantity, weight.
- 1.2 Dessert ingredients are prepared using procedures that meet selected dish and establishment requirements and are in accordance with standard industry texts.

Outcome 2

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

Performance criteria

- 2.1 Cooking processes are followed in accordance with dish and establishment requirements.
- Range processes may include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of cooking 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 desserts are identified and explained in accordance with dish and 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.