

<b>Title</b>	<b>Prepare and finish marinades, dressings, cold sauces, and dips in a commercial kitchen</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<p>This unit standard is for people who have an advanced understanding of preparation practices and larder work.</p> <p>People credited with this unit standard are able to prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	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 Definition
 

*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
 

marinades – wet and dry;  
 dressings and rubs – oil and vinegar emulsions;  
 cold sauces – mayonnaise, two derivatives;  
 dips may include but are not limited to – pesto, guacamole, salsa, tapenade, hummus;  
 evidence is required of one dressing and one rub, one wet and one dry marinade, two cold sauces, and three dips.
- 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.

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## Outcomes and performance criteria

### Outcome 1

Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen.

### Performance criteria

- 1.1 Ingredients for marinades, dressings, cold sauces and dips of the required type, quality, and quantity are selected in accordance with dish and establishment requirements.
- Range quality may include but is not limited to – appearance, smell, temperature, freshness, within expiry date.
- 1.2 Ingredients for marinades, dressings, cold sauces and dips are prepared using preparation methods that meet dish requirements.
- 1.3 Marinades, dressings, cold sauces and dips are finished using finishing and correcting procedures that maximise food item quality in accordance with dish and establishment requirements and standard industry texts.

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<b>Planned review date</b>	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

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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.