

Title	Prepare and cook jams		
Level	2	Credits	2

Purpose	<p>This unit standard is for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to prepare to cook and cook jams 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*.
- 2 Definition
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 two different types of fruit jam.
- 4 Legislation and regulations relevant to this unit standard include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 5 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used. Safe food handling practices must be carried out in accordance with establishment and legislative requirements.

Outcomes and performance criteria

Outcome 1

Prepare to cook jams.

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.
- 1.2 Ingredients are prepared using procedures that meet dish and establishment requirements and are in accordance with standard industry texts.
- Range preparation methods may include but are not limited to – peeling, straining, stoning, chopping, slicing, weighing, measuring.
- 1.3 Storage vessels for jams are readied for use in accordance with establishment requirements.
- Range readied for use includes but is not limited to – heated, sterile, free from contamination (debris, dust, moisture).

Outcome 2

Cook jams.

Performance criteria

- 2.1 Jams are cooked in accordance with quality, dish and establishment requirements and standard industry texts.
- Range quality may include but is not limited to – smell, flavour, degree of cooking, appearance, temperature.
- 2.2 Jams are finished and presented to meet product 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 2013
Revision	3	20 April 2006	31 December 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	19 November 2015	31 December 2023
Review	7	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@ringhora.nz if you wish to suggest changes to the content of this unit standard.