

Title	Demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering		
Level	2	Credits	3

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 demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Guidance Information

- 1 **Definition**
Standard recipe is a recipe that specifically describes the exact, measurable amount of ingredients and the method of preparation needed to consistently produce a high-quality product. The exact procedures, the type of equipment, and the quantity and quality of ingredients are listed.
- 2 **Range**
 Methods – deep and shallow frying, baking, boiling, poaching, steaming, grilling, braising or stewing, roasting.
- 3 **Legislation relevant to this unit standard include but is not limited to –** Food Act 2014, Health and Safety at Work Act 2015.
- 4 **References**
 Reference 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.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the characteristics of cookery methods in commercial catering.

Performance criteria

- 1.1 Cookery methods are identified and described in accordance with reference texts.
- 1.2 Cooking and catering equipment used for each cooking method are identified and described in accordance with reference texts.
- 1.3 Cooking times and temperatures for standard recipes are identified and described in accordance with reference texts.
- Range evidence is required of a minimum of six standard recipes.
- 1.4 Identification and correction of cooking faults associated with each cooking method are described in accordance with reference texts.
- Range evidence is required of a minimum of one cooking fault for each method.
- 1.5 Effects of cooking method on food portion and yield are described in accordance with reference texts.

Outcome 2

Demonstrate knowledge of the application of cookery methods in commercial catering.

Performance criteria

- 2.1 Cooking and catering equipment operation and safety procedures are described for each cooking method in accordance with reference texts and legislation.
- Range equipment includes but is not limited to – deep fryer, oven, stove, steamer, griller, steam jacket pan, holding oven.
- 2.2 Hazards associated with each cooking method and ways to minimise them are identified and described in accordance with reference texts and legislation.
- 2.3 Food safety and food hygiene issues associated with each cooking method are identified and described in accordance with reference texts and legislation.

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 2017
Review	3	12 December 2008	31 December 2017

Process	Version	Date	Last Date for Assessment
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	31 December 2020
Review	6	25 January 2018	31 December 2023
Review	7	16 December 2021	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>.

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.