

Title	Demonstrate knowledge of food service styles and menu types in the hospitality industry		
Level	2	Credits	3

Purpose	<p>This pre-entry unit standard is for people training as food service staff to work in a broad range of food and beverage service outlets.</p> <p>People credited with this unit standard are able to demonstrate knowledge of food service styles, and menu types in the hospitality industry.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Explanatory notes

- 1 Legislation and regulations to be complied with include but are not limited to – Food Act 2014.
- 2 Reference
Standard industry text – Lillicrap, D.R., Smith, R., and Cousins, J.(2010), *Food and Beverage Service* (8th Edition) London: Hodder and Stoughton.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of food service styles in the hospitality industry.

Range styles include but are not limited to – silver, plated, family, buffet, butler, self and/or counter, guéridon, trayline, room service.

Evidence requirements

1.1 Food service styles are identified, and the characteristics of each food service style are described in accordance with the standard industry text.

1.2 Types of establishments in which each service style is found are identified.

Range evidence is required for each item in the outcome range.

Outcome 2

Demonstrate knowledge of menu types in the hospitality industry.

Range menu types include but are not limited to – à la carte, table d'hôte, cyclical, buffet, banquet, cocktail, children's, degustation.

Evidence requirements

- 2.1 Menu types and table setting are described in accordance with the standard industry text.
- 2.2 Types of establishment in which each menu type is found are identified.
- 2.3 Characteristics of each menu type are identified and described in accordance with the standard industry text.

Range characteristics include but are not limited to – length, style, presentation, table presentation.

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Status information and last date for assessment for superseded versions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	26 March 1998	31 December 2013
Revision	2	15 November 2002	31 December 2013
Review	3	22 October 2004	31 December 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	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.