

Title	Demonstrate knowledge of commercial cutlery and crockery types, uses, and care in the hospitality industry		
Level	1	Credits	2

Purpose	<p>This unit standard is intended for people who are studying the hospitality industry in a school or tertiary learning environment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: commercial cutlery types, uses, and care; and commercial crockery types, uses, and care in the hospitality industry.</p>
----------------	--

Classification	Hospitality > Hospitality - Foundation Skills
-----------------------	---

Available grade	Achieved
------------------------	----------

Guidance Information

1 References

Standard industry texts may include but are not limited to:

Brown, G., Hepner, K. (2008), *The waiter's handbook*. 4th ed. Frenchs Forest, N.S.W.: Pearson Education;

Cousins, J. and Weekes, S. (2020), *Food and beverage service*. 10th ed. London: Hachette;

or the most recent editions available.

2 All tasks must be carried out in accordance with standard industry texts.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of commercial cutlery types, uses, and care in the hospitality industry.

Performance criteria

1.1 The functions of commercial standard cutlery types for customer use are described.

Range standard types of cutlery may include but are not limited to –
knives – side, entrée, main, steak, fish;
forks – entrée, main, dessert, cake;
spoons – soup, dessert, tea, parfait;
evidence is required of two items of cutlery of each type.

1.2 The functions of commercial service cutlery types are described.

Range service cutlery types may include but are not limited to – cake slice, butter knife, sauce ladle, nutcracker, cheese knife; evidence of three is required.

1.3 The care of commercial cutlery is described.

Outcome 2

Demonstrate knowledge of commercial crockery types, uses, and care in the hospitality industry.

Performance criteria

2.1 The functions of standard commercial crockery types for customer use are described.

Range standard crockery types may include but are not limited to – plates – side, entrée, main; bowls – soup, cereal, dessert, pasta, egg cups; tea or coffee – teacup and saucer, coffee cup and saucer, coffee mug, demi-tasse; evidence of two items of crockery of each type.

2.2 The functions of commercial crockery types for service are described.

Range additional crockery types may include but are not limited to – tea pots, coffee pots, milk jugs, cream jugs, butter dishes, platters, condiment containers, sauce boat, sugar bowl, oil dishes; evidence of three is required.

2.3 The care of commercial crockery is described.

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	27 November 1998	31 December 2016
Review	2	22 October 2003	31 December 2016
Review	3	19 September 2008	31 December 2016
Revision	4	20 November 2009	31 December 2016
Review	5	20 November 2014	31 December 2020
Review	6	25 January 2018	31 December 2023

Process	Version	Date	Last Date for Assessment
Review	7	30 September 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 ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.