

Title	Demonstrate knowledge of terminology used for food and recipes in commercial cookery		
Level	1	Credits	5

Purpose	<p>This unit standard is intended for people who are studying the hospitality industry in a school or early tertiary learning environment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of terminology used for food and recipes in commercial cookery.</p>
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Classification	Hospitality > Hospitality - Foundation Skills
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Available grade	Achieved
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Guidance Information

1 References

Standard industry texts referred to in this unit standard may include but are not limited to the following:

Foskett, D. *et al.* (2019) *Practical cookery*. 14th ed. London: Hodder Education;

Foskett, D. *et al.* (2016) *The Theory of catering*. 13th ed. London: Hodder Education;

Christensen-Yule L. and Neill, L. (2017) *The New Zealand chef*. 4th ed. Auckland, New Zealand: Edify;

or the most recent editions available.

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

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of terminology used for food and recipes in commercial cookery.

Performance criteria

1.1 The common farmed meat names and terms are identified.

Range may include but is not limited to – mutton, offal, venison, poultry, pork, veal, lamb, beef.

- 1.2 The common seafood classifications are identified.
- Range may include but is not limited to – mollusc, crustacean, flat fish, round fish.
- 1.3 The common fruit classifications are identified.
- Range may include but is not limited to – stone, hard, berry, citrus, vine, melon, tropical.
- 1.4 The common vegetable classifications are identified.
- Range may include but is not limited to – root vegetables, tubers, bulbs, flowering vegetables, pods and seeds, fruiting vegetables.
- 1.5 Terminology used in the preparation and cooking of meat and poultry is identified.
- Range may include but is not limited to – basting, glazing, marinating, searing, sautéing.
- 1.6 Terminology used in the preparation and cooking of fruit and vegetables is identified.
- Range may include but is not limited to – washing, peeling, blanching, boiling, baking.
- 1.7 Terminology used in the preparation and cooking of baked goods is identified.
- Range may include but is not limited to – blind baking, rubbing in, creaming, folding, mixing, glazing.
- 1.8 Common French terms used in commercial cookery are identified.
- Range French terms may include but are not limited to – roux, béchamel, au gratin, mise en place, jus, bouquet garni.

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	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 2023

Process	Version	Date	Last Date for Assessment
Review	6	30 September 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 ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.