Title	Demonstrate knowledge of boiling and baking in the commercial catering industry
Level	1	Credits	3

| Purpose | This unit standard is intended for people who are studying the hospitality industry in a school or early tertiary learning environment.

People credited with this unit standard are able to demonstrate knowledge of boiling and baking in the commercial catering industry. |
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Classification	Hospitality > Hospitality - Foundation Skills

Available grade	Achieved

Guidance Information

1   References
    Standard industry texts referred to in this unit standard may include but are not limited to the following texts and references:
    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 must be carried out in accordance with standard industry texts.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of boiling in the commercial catering industry.

Performance criteria

1.1   The boiling process is described.

1.2   Food types suitable for boiling are identified.

        Range   four food types.

1.3   The nutritional benefits of boiling are described.

1.4 Common problems associated with boiling are described.

Range problems include but are not limited to – undercooking, overcooking.

1.5 Safety and hygiene requirements when boiling are described.

Outcome 2

Demonstrate knowledge of baking in the commercial catering industry.

Performance criteria

2.1 The baking process is described.

2.2 Food types suitable for baking are identified.

Range four food types.

2.3 The nutritional benefits of baking are described.

2.4 Common problems associated with baking are described.

Range problems include but are not limited to – undercooking, overcooking.

2.5 Safety and hygiene requirements when using ovens and baking equipment are 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Status information and last date for assessment for superseded versions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 2023
Review	6	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 ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.