

<b>Title</b>	<b>Demonstrate knowledge of frying and grilling as cookery methods in the commercial catering industry</b>		
<b>Level</b>	<b>1</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<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 frying and grilling as cookery methods in the commercial catering industry.</p>
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<b>Classification</b>	Hospitality > Hospitality - Foundation Skills
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<b>Available grade</b>	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 texts and references:

Foskett, D. *et al.* (2019) *Practical cookery*. 14<sup>th</sup> ed. London: Hodder Education;  
 Foskett, D. *et al.* (2016) *The theory of catering*. 13<sup>th</sup> ed. London: Hodder-Education;  
 Christensen-Yule, L. and Neill, L. (2017) *The New Zealand chef*. 4<sup>th</sup> ed. Auckland, NZ: Edify;  
 or the most recent editions available.

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

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of frying as a cookery method in the commercial catering industry.

Range shallow frying, deep frying.

### Performance criteria

- 1.1 The process of frying is described.
- 1.2 The characteristics of fats and oils used for frying are described.
- 1.3 The nutritional aspects of frying are described.

- 1.4 Types of foods suitable for frying are identified.  
Range four food types.
- 1.5 Common problems associated with frying are described.
- 1.6 Safety and hygiene requirements associated with frying are described.

**Outcome 2**

Demonstrate knowledge of grilling as a cookery method in the commercial catering industry.

Range may include but is not limited to – overheat, underheat.

**Performance criteria**

- 2.1 The grilling process is described.
- 2.2 The nutritional aspects of grilling are described.
- 2.3 Food types suitable for grilling on bars are identified.  
Range two food types.
- 2.4 Food types suitable for grilling on trays are identified.  
Range two food types.
- 2.5 Common problems associated with grilling are described.
- 2.6 Safety and hygiene requirements associated with grilling are described.

<b>Planned review date</b>	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
Review	6	30 September 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact ServiceIQ [qualifications@serviceiq.org.nz](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.