

Title	Prepare, cook, and present meat in the hospitality industry		
Level	1	Credits	4

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, in the hospitality industry: demonstrate knowledge of meat preparation and cooking; and prepare, cook, and present meat.</p>
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Classification	Hospitality > Hospitality - Foundation Skills
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Available grade	Achieved
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Guidance Information

- 1 **Definition**
Dish requirements refer to any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.
- 2 **Legislation and regulations to be complied with may include but are not limited to –**
 Food Act 2014, Health and Safety at Work Act 2015.
- 3 **References**
Standard industry texts referred to in this unit standard may include but are not limited to:
 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.
- 4 **The following conditions apply when assessing against this unit standard:**
 - the candidate must be under no time pressure;
 - performance may be assessed against in a classroom environment;
 - equipment relevant to the unit standard must be available (this may be domestic equipment).

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of meat preparation and cooking in the hospitality industry.

Range types of meat may include but is not limited to – beef, lamb, goat, game meats, pork, poultry;
evidence of four is required.

Performance criteria

1.1 The quality indicators for each meat type are described in accordance with standard industry texts.

Range quality indicators include but are not limited to – colour, fat content and appearance, smell, texture.

1.2 Preparation techniques for types of meat are described.

1.3 Cooking methods for types of meat are described.

Outcome 2

Prepare, cook, and present meat in the hospitality industry.

Range four different cookery methods:
may include but is not limited to – beef, lamb, goat, game meats, pork, poultry.

Performance criteria

2.1 Meat is prepared for cooking in accordance with the dish requirements.

Range may include but is not limited to – grill, fry, roast, stew, hāngi, umu.

2.2 Meat type is cooked and presented in accordance with the dish requirements.

Range may include but is not limited to – grill, fry, roast, stew, hāngi, umu.

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

Process	Version	Date	Last Date for Assessment
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.