

Title	Prepare and present fruit and vegetables in the hospitality industry		
Level	1	Credits	3

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 prepare and present fruit and vegetables in the hospitality industry.</p>
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Classification	Hospitality > Hospitality - Foundation Skills
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Available grade	Achieved
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Guidance Information

- 1 Definitions

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;

Green vegetables refer to vegetables grown above the ground;

Hard fruit refers to pips/stone at the core;

Root vegetables refer to vegetables grown below the ground;

Soft fruit refers to pips spread throughout the fruit.
- 2 Legislation and regulations to be complied with 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 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.
- 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

Prepare and present fruit in the hospitality industry.

Range fruits – hard, soft.

Performance criteria

1.1 The quality indicators for fruit are described in accordance with standard industry texts.

Range quality indicators include but are not limited to – appearance, taste, ripeness.

1.2 Fruit is prepared and presented in accordance with dish requirements.

Outcome 2

Prepare and present vegetables in the hospitality industry.

Range vegetables – green, root.

Performance criteria

2.1 The quality indicators for root vegetables are described in accordance with standard industry texts.

Range quality indicators include but are not limited to – clean, firm, appearance, free from imperfection.

2.2 The quality indicators for green vegetables are described in accordance with standard industry texts.

Range quality indicators include but are not limited to – appearance, crisp, free from infestation.

2.3 Vegetables are prepared and presented in accordance with dish requirements.

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

Process	Version	Date	Last Date for Assessment
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
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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.