

Title	Prepare and present sauce and soup in the hospitality industry		
Level	1	Credits	2

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 sauce and soup 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 **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 the following industry 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, NZ: 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 sauce and soup in the hospitality industry.

Performance criteria

- 1.1 Types of sauces commonly used in the hospitality industry are described in accordance with standard industry texts.
- Range sauces include but are not limited to – pan gravy, jus, béchamel, roux based.
- 1.2 Types of soups commonly used in the hospitality industry are described in accordance with standard industry texts.
- Range soups include but are not limited to – puree, broth, cream.
- 1.3 Work area and equipment is prepared for use in accordance with standard industry texts.
- 1.4 A sauce and a soup are prepared in accordance with dish requirements.
- 1.5 One type of soup is presented to meet quality requirements in accordance with dish requirements.
- Range quality requirements include but are not limited to – appearance, taste, degree of cooking, consistency.
- 1.6 One type of sauce is presented to meet quality requirements in accordance with dish requirements.
- Range quality requirements include but are not limited to – appearance, taste, degree of cooking, consistency.

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
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.