

Title	Demonstrate knowledge of food and beverage stock control in a commercial hospitality environment		
Level	4	Credits	3

Purpose	<p>This unit standard is for people who work in food and beverage stock control in a commercial hospitality environment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of food and beverage stock control in a commercial hospitality environment.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

- 1 **Definition**
Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.
- 2 Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 **References**
Reference texts include but are not limited to – Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify;
Davis, B., Lockwood, A., Alcott, P., Pantedelis, I. (2012), *Food and Beverage Management*. 5th ed. New York, NY: Routledge;
Dopson, L. R. and Hayes, D. K. (2011), *Food and Beverage Cost Control*. 6th ed. Hoboken, NJ: Wiley & Sons.
- 4 All tasks are to be carried out in terms of reference texts and in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of food and beverage stock control in a commercial hospitality environment.

Performance criteria

- 1.1 Security, risks, measures, and systems for food and beverage stock control are explained.
- 1.2 The management of inwards food and beverage stock, including supplier communication and compliance, is explained.
- 1.3 Storage and stock rotation requirements for food and beverages are explained.
- Range requirements may include but are not limited to – obsolete stock, food stored with beverages, environment, correct storage location, expired stock, spoiled stock, damaged stock; evidence of three is required.
- 1.4 Food and beverage stock distribution and recording requirements are explained.
- Range requirements may include but are not limited to – record of stock movement, stock count, exceptions, calculations, value of stock; evidence of three is required.
- 1.5 The establishment and maintenance of par stock levels for food and beverages are explained.
- 1.6 The purpose, use, and maintenance of correct food and beverage portion control equipment, and the associated financial impact are explained.
- Range portion control equipment may include but is not limited to – scales, electronic and manual nips, glass marking, packaging; evidence of two is required.
- 1.7 The purpose and use of wastage documentation is explained.
- 1.8 The impact of effective food and beverage stock control on budgets, profits, and costs of sales percentages is explained.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 June 2000	31 December 2013
Review	2	22 October 2004	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	31 December 2017
Revision	6	21 July 2016	31 December 2020
Review	7	25 January 2018	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 ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.