

Title	Prepare and present egg and cheese dishes 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 egg and cheese dishes in the hospitality industry.</p>
----------------	--

Classification	Hospitality > Hospitality - Foundation Skills
-----------------------	---

Available grade	Achieved
------------------------	----------

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 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, 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 egg dishes in the hospitality industry.

Performance criteria

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

Range quality indicators may include but are not limited to – clean shell, well-shaped, strong and slightly rough shell, high proportion of thick white to thin white, firm round yolk with good colour.

1.2 Common methods of cooking eggs are described in accordance with standard industry texts.

1.3 Eggs are cooked and presented in accordance with dish requirements.

Range evidence is required of – poached, fried, boiled.

Outcome 2

Prepare and present cheese dishes in the hospitality industry.

Performance criteria

2.1 The quality indicators for cheese are explained in accordance with standard industry texts.

Range quality indicators may include but are not limited to – consistency correct for cheese type; types include but are not limited to – blue, hard, soft, fresh.

2.2 Types of cheese and their uses are identified in accordance with standard industry texts.

Range types may include but are not limited to – blue, hard, soft, fresh; uses include but are not limited to – toppings, cooking, salads, desserts, cheese board.

2.3 A cheese dish is prepared and presented in accordance with dish requirements.

Replacement information	This unit standard and unit standard 19771 replaced unit standard 15908.
--------------------------------	--

Planned review date	31 December 2026
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	22 October 2003	31 December 2016
Review	2	19 September 2008	31 December 2016
Revision	3	20 November 2009	31 December 2016
Review	4	20 November 2014	31 December 2023
Review	5	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.