Title	Prepare, cook and present seafood in the hospitality industry		
Level	2	Credits	3

Purpose	This unit standard is intended for people who are studying the hospitality industry in a school or early tertiary learning environment.
	People credited with this unit standard are able to: demonstrate knowledge of seafood preparation and cooking within a hospitality industry context; and prepare, cook and present seafood in the hospitality industry.

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 relevant to this unit standard may include but is not limited to – Food Regulations 2015, Food Act 2014, Health and Safety at Work Act 2015.

3   References
     Reference texts relevant to this unit standard may include but are not limited to the following:
     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 time pressure;
     • there must be an end user of the product;
     • domestic equipment may be used.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of seafood preparation and cooking within a hospitality industry context.

Performance criteria

1.1 Common New Zealand fish species are identified in accordance with reference texts.

Range round, flat;
evidence – two of each.

1.2 Common New Zealand shellfish are identified in accordance with reference texts.

Range crustaceans, molluscs;
evidence – two of each.

1.3 The quality indicators for seafood are described in accordance with reference texts.

Range quality indicators for fish include but are not limited to – eyes bright and not sunken, firm and resilient flesh, scales lying flat, flesh moist and plentiful, smooth and moist skin, appropriate smell; quality indicators for shellfish include but are not limited to – closed shells, absence of water in shell, appropriate smell, shells and limbs intact, appropriate colour.

1.4 Methods suitable for cooking seafood are identified in accordance with reference texts.

Range methods of cooking may include but are not limited to – poach, grill, deep fry, shallow fry, boil, steam; evidence – four required.

1.5 Types of fish cuts are identified in accordance with reference texts.

Range fish cuts include but are not limited to – fillet, steak; evidence – two required.

Outcome 2

Prepare, cook and present seafood in the hospitality industry.

Performance criteria

2.1   Seafood is prepared, cooked, and presented in accordance with dish requirements.

Range   methods of cooking may include but are not limited to – poach, grill, deep fry, shallow fry, boil, steam;
evidence is required for one fish dish and one shellfish dish.

Replacement information	This unit standard and unit standard 19770 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 2020
Review	5	25 January 2018	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.