

Title	Judge culinary arts and restaurant service competitions		
Level	5	Credits	8

Purpose	<p>This unit standard is for experienced industry professionals who are intending to judge culinary arts and restaurant service competitions.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of, and apply, the guidelines for judging culinary arts and restaurant service competitions.</p>
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Classification	Hospitality > Hospitality - Specific Skills
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Available grade	Achieved
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Guidance Information

- 1 Definition
Industry guidelines – refer to information contained in *Competitor and Judging Information: Guidelines for Culinary Arts and Restaurant Service Competitions*, available from the New Zealand Chef's Association at <http://www.nzchefs.org.nz>.
- 2 Legislation to be complied with includes but is not limited to – Health and Safety at Work Act 2015.
- 3 It is expected that candidates who undertake this unit standard will be experienced in the area in which they are judging and have knowledge of current food safety requirements.
- 4 Evidence is required of a candidate judging a minimum of two classes at a provincial or national competition, at different events. These events must be part of a New Zealand Chef's Association endorsed competition.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of the guidelines for judging culinary arts and restaurant service competitions.

Performance criteria

- 1.1 The process for judging and marking competitors is described in terms of the industry guidelines.

- 1.2 The judging ratings are explained in terms of the marking process.
- 1.3 The best practice criteria for judging are described in terms of the industry guidelines.
- 1.4 The professional practices criteria for competing are described in terms of the industry guidelines.
- 1.5 Options for judging regional, national and international events are identified in terms of availability, location, type of event and judging requirements.

Outcome 2

Apply the guidelines for judging culinary arts and restaurant service competitions.

Performance criteria

- 2.1 The best practice criteria for judging are applied in accordance with the industry guidelines.
- Range industry guidelines should be applied at pre-judging, during judging, post-judging.
- 2.2 The judging criteria for a class are applied in accordance with the judging sheet.
- 2.3 Valid, fair judgements are made and are consistent with the judging criteria for the class.
- 2.4 Participation in the evaluation or feedback process is carried out in accordance with the industry guidelines.

Planned review date	31 December 2027
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 July 2005	31 December 2012
Review	2	19 June 2009	31 December 2017
Review	3	20 November 2009	31 December 2017
Review	4	20 February 2014	31 December 2024
Review	5	2 March 2023	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 Ringa Hora Services Workforce Development Council
qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.