

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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Explanatory notes

- 1 Definition
Industry guidelines – refer to information contained in *Culinary Arts Guidelines for Judges and Competitors*, 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 in Employment Act 1992.
- 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.

Evidence requirements

- 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 their relationship to 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.

Evidence requirements

- 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 requirements of the judging sheet.
- 2.3 Judgements made are valid, fair and 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 2019
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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	N/A

Accreditation and Moderation Action Plan (AMAP) reference	0112
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This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Consent requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.