

<b>Title</b>	<b>Supervise the judging of culinary arts and restaurant service competitions</b>		
<b>Level</b>	<b>6</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This unit standard is for experienced senior judges who are involved in supervising judging of culinary arts and restaurant service competitions.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of supervising; prepare for judging; and monitor the judging of culinary arts and restaurant service competitions.</p>
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<b>Classification</b>	Hospitality > Hospitality - Specific Skills
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<b>Available grade</b>	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 supervising and have knowledge of current food safety requirements.
- 4 Evidence is required of a candidate supervising judging of 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.

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### Outcomes and evidence requirements

#### Outcome 1

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

#### Evidence requirements

- 1.1 Roles and responsibilities of the judging team are described in terms of the impact of diverse industry backgrounds on the judging process.

- 1.2 The process of preparing the floor for competition is described in terms of set-up, contingency planning and competition management.
- 1.3 The process for briefing competitors is described in terms of competition rules and the professional practices criteria outlined in the industry guidelines.
- 1.4 The process of collating results is explained in terms of the industry guidelines.

## **Outcome 2**

Prepare for supervising judging culinary arts and restaurant service competitions.

### **Evidence requirements**

- 2.1 The make-up of the judging panel is selected in accordance with class requirements and the industry guidelines.
- 2.2 Individual judges are selected for the judging panel in accordance with class requirements and the industry guidelines.
- 2.3 Competition floor is set up in terms of contingency planning, programme and competition management.
- 2.4 Judges and judging panel are briefed in terms of competition rules and professional practices criteria outlined in the industry guidelines.

## **Outcome 3**

Monitor the judging of culinary arts and restaurant service competitions.

### **Evidence requirements**

- 3.1 Judges and judging panel are monitored to ensure the judging criteria for a class are applied in terms of the requirements of the judging sheet.
- 3.2 Competitors are briefed in terms of the competition rules and the professional practices criteria outlined in the industry guidelines.
- 3.3 Judgements are monitored to ensure judges are making valid, fair and consistent judgements in line with the judgement criteria for the class.
- 3.4 The evaluation or feedback process is managed in accordance with the industry guidelines.
- 3.5 Marks and comments are collated and reported in accordance with the industry guidelines.
- 3.6 Judges' interactions with competitors are supervised to ensure competition rules are adhered to and contingencies addressed.

<b>Planned review date</b>	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 2014
Review	2	19 June 2009	31 December 2017
Review	3	20 November 2009	31 December 2017
Review	4	20 February 2014	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR 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, 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.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR 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](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.