

Title	Analyse the requirements for a design brief for a commercial kitchen		
Level	5	Credits	15

Purpose	<p>This unit standard is aimed at experienced people who are responsible for working with kitchen designers to design a commercial kitchen. They may be involved in working in a restaurant, food or catering operation.</p> <p>People credited with this unit standard are able to identify and analyse the requirements for designing a commercial kitchen, and provide the requirements for a design brief for a commercial kitchen.</p>
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Classification	Hospitality > Hospitality Management
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Available grade	Achieved
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Explanatory notes

- 1 Definitions
 - Design brief* – the design parameters agreed between the kitchen designer and the client.
 - Equipment* – large and small equipment fittings and fixtures.
 - Future requirements* – maintenance, future use of equipment, and technological updates.
 - Production system* – the sequence of and type of preparation and cookery processes required to deliver a menu or set of menus.
- 2 Legislation and regulations to be complied with include but are not limited to – Building Act 2004, Food Act 1981, Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Health and Safety in Employment Act 1992, Resource Management Act 1991.

Outcomes and evidence requirements

Outcome 1

Identify and analyse the requirements for designing a commercial kitchen.

Evidence requirements

- 1.1 Purpose of the kitchen is explained in terms of menu specifications, functionality, market brief, budget, future requirements, and production systems.

1.2 Legislation, regulations, and licensing requirements are analysed to determine their impact on the design brief for the kitchen design.

Range licensing requirements may include but are not limited to – food licence, resource consent.

1.3 Workflow requirements are determined in terms of inward goods, storage, preparation, cooking, and service.

1.4 Ergonomic requirements are determined in terms of staff movements, waste, health and safety, equipment selection, and layout.

1.5 Sources of kitchen equipment and fittings are identified to meet the requirements of the brief, the budget and the production systems.

Outcome 2

Provide the requirements for a design brief for a commercial kitchen.

Evidence requirements

2.1 Layout requirements are outlined in accordance with the equipment requirements, production capacity, budget, workflow, ergonomic requirements, and the production system.

2.2 Design brief, including draft plans and/or drawings are analysed to determine their compatibility with the layout design, the brief, and the budget.

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	21 September 2005	31 December 2012
Review	2	22 October 2010	31 December 2017
Revision	3	18 February 2011	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.