

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>
----------------	---

Classification	Hospitality > Hospitality Management
-----------------------	--------------------------------------

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Definitions
 - Design brief* – the design parameters agreed between the kitchen designer and the client.
 - Equipment* – large and small equipment fittings and fixtures.
 - Ergonomic requirements* – are measures to prevent musculoskeletal disorders.
 - 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 2014, Food Hygiene Regulations 1974, Food Regulations (2015), Health and Safety at Work Act 2015, Resource Management Act 1991.

Outcomes and performance criteria

Outcome 1

Identify and analyse the requirements for designing a commercial kitchen.

Performance criteria

- 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.

Performance criteria

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 2027
----------------------------	------------------

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	31 December 2024
Review	5	2 March 2023	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 Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.