

<b>Title</b>	<b>Develop a maintenance schedule in the hospitality industry</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for experienced people who are responsible for developing maintenance schedules. They may be involved in working in a hotel, motel, casino, bar, restaurant, food or catering operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the factors that influence the development of a maintenance schedule; and produce a maintenance schedule, in the hospitality industry.</p>
----------------	---

<b>Classification</b>	Hospitality > Hospitality Management
-----------------------	--------------------------------------

<b>Available grade</b>	Achieved
------------------------	----------

---

### Explanatory notes

- 1 Definitions
  - Equipment* – large and small equipment fittings and fixtures.
  - Establishment requirements* – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
  - Resources* – establishment personnel, equipment and materials for maintenance, and contractors who are available, suitable, and affordable.
- 2 Legislation and regulations to be complied with include but are not limited to – Food Act 1981, Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Hazardous Substances and New Organisms Act 1996, Health and Safety in Employment Act 1992.

---

### Outcomes and evidence requirements

#### Outcome 1

Demonstrate knowledge of the factors that influence the development of a maintenance schedule in the hospitality industry.

#### Evidence requirements

- 1.1 Implications of not carrying out preventative maintenance are explained in terms of the impact on production and budget.

- 1.2 Maintenance of equipment, fittings, fixtures, and facilities required to meet manufacturer's recommendations is identified in accordance with establishment requirements.
- 1.3 Maintenance schedules are explained in terms of cost, budget allocation, capital expenditure, and available resources.

## Outcome 2

Produce a maintenance schedule in the hospitality industry.

### Evidence requirements

- 2.1 Equipment, fittings, fixtures, and facilities that require maintenance are identified and rated in terms of priority, risk, manufacturer's recommendations, and budget allocation.
- 2.2 Internal and external resources are analysed to determine availability, cost and any associated risk factors to the establishment's operating requirements.
- 2.3 Maintenance schedule is produced to match the equipment, fittings, fixtures, and facilities' requirements with available resources.
- 2.4 Maintenance schedule is evaluated in terms of on-going establishment requirements.

<b>Planned review date</b>	31 December 2019
----------------------------	------------------

### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 September 2005	31 December 2017
Review	2	22 October 2010	31 December 2017
Review	3	20 February 2014	N/A

<b>Accreditation and Moderation Action Plan (AMAP) reference</b>	0112
--	------

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](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.