

Title	Investigate and present a culinary production system topic in the hospitality industry		
Level	5	Credits	10

Purpose	<p>This is a theory-based unit standard for experienced people requiring knowledge of culinary production systems.</p> <p>People credited with this unit standard are to: investigate a culinary production system; and present a culinary production system topic, in the hospitality industry.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Guidance Information

- 1 Definition
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.
- 2 Candidates will be required to select a culinary production system topic that meets the requirements of their establishment or an agreed hospitality context.

Outcomes and performance criteria

Outcome 1

Investigate a culinary production system in the hospitality industry.

Performance criteria

- 1.1 History and background of the culinary production system are investigated and described in terms of the factors that have influenced change.

Range factors include but are not limited to – food and wage costs; factors may include but are not limited to – culture, geography, important change agents, innovation, use, resources.
- 1.2 Contemporary uses of the culinary production system are investigated and described in terms of production methods, techniques, and resources.
- 1.3 Future trends are identified and described in terms of possible applications, technological and social influences, and resources.

Outcome 2

Present a culinary production system topic in the hospitality industry.

Performance criteria

- 2.1 The culinary production system investigated is described in terms of how it will be applied in an establishment or hospitality context and how it may influence food and wage costs.
- 2.2 Method of presentation is determined in terms of format, style, and establishment requirements.
- Range method of presentation may include but is not limited to – oral presentation, written presentation, visual presentation, practical demonstration.
- 2.3 Results of the culinary production system investigation are presented to stakeholders in accordance with establishment requirements.

Planned review date	31 December 2026
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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
Rollover	2	12 December 2008	31 December 2012
Review	3	22 October 2010	31 December 2017
Review	4	20 February 2014	31 December 2023
Review	5	16 December 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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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.