

<b>Title</b>	<b>Investigate and present a gastronomy topic in the hospitality industry</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This is a theory-based unit standard for experienced people requiring knowledge of gastronomy.</p> <p>People credited with this unit standard are to: investigate a gastronomy topic; and present a gastronomy topic, in the hospitality industry.</p>
----------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

<b>Classification</b>	Hospitality > Cookery
-----------------------	-----------------------

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

---

### Guidance Information

- Definitions

*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.

*Gastronomy* – in general the art or science, of selecting, cooking, and presenting food, and in particular the food style of a geographical region.
- Candidates will be required to select a gastronomy topic that meets the requirements of their establishment or an agreed hospitality context.

---

### Outcomes and performance criteria

#### Outcome 1

Investigate a gastronomy topic in the hospitality industry.

#### Performance criteria

- History and background of the gastronomy topic are investigated and described in terms of the factors that have influenced change.

Range factors may include but are not limited to – culture, geography, important change agents, innovation, use, resources, sustainability.
- Contemporary uses of the gastronomy topic 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 gastronomy topic in the hospitality industry.

### Performance criteria

- 2.1 The gastronomy topic investigated is described in terms of how it will be applied in an establishment or hospitality context.
- 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 gastronomy topic investigation are presented to stakeholders in accordance with establishment requirements.

<b>Planned review date</b>	31 December 2026
----------------------------	------------------

### 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

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.