

<b>Title</b>	<b>Compare characteristics of international dishes and prepare and present international dishes</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to: describe and compare the characteristics of a range of international dishes; and, prepare and present two international dishes.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	Achieved
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<b>Prerequisites</b>	Unit 167, <i>Practise food safety methods in a food business under supervision</i> , or demonstrate equivalent knowledge and skills.
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## Guidance Information

- 1 Definitions**

*Dish requirements* – any recipe or dish type specified by or specific to the establishment.

*Equipment* may include but is not limited to – cutting and slicing implements, cooking utensils, cookers and deep-fryers, steamers

*International dishes* refers to national dishes from the following regions Europe, Asia, North and Central America, South America, Africa, the Middle East, the Indian subcontinent, Oceania.
- 2 Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.**

Any relevant Acts, regulations, and bylaws must be complied with during assessment against this standard.
- 3 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used. Evidence for national dishes from two different regions is required.**

## Outcomes and performance criteria

### Outcome 1

Describe and compare the characteristics of a range of international dishes.

#### Performance criteria

1.1 The characteristics of selected dishes are identified, described, and compared.

Range cultural influences, local ingredients, cooking methods.

### Outcome 2

Prepare and present international dishes.

#### Performance criteria

2.1 Equipment and ingredients are selected in accordance with dish requirements.

2.2 Dishes are prepared in accordance with the dish requirements and quality requirements.

Range quality may include but is not limited to – flavour, smell, degree of cooking, appearance, temperature.

2.3 Dishes are finished and presented in accordance with dish requirements.

<b>Planned review date</b>	31 December 2023
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	24 August 2006	31 December 2017
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2017
Revision	4	19 November 2015	31 December 2020
Review	5	25 January 2018	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

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