

<b>Title</b>	<b>Apply specialist knowledge to match food and beverage items on an establishment's menu</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<p>This unit standard is for people who are applying specialist knowledge of industry techniques in the evaluation of alcoholic beverages.</p> <p>People credited with this unit standard are able to apply specialist knowledge to match food and beverage items on an establishment's menu.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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**Explanatory notes**

- 1 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.

*Match* – matching menu items with beverages that are in harmony with them. Matching is carried out in selecting and recommending beverages for dishes for inclusion on a menu, and in the provision of specialist advice to customers. This unit standard covers both applications.

*Tasting notes* – written documents provided to the taster and/or documents produced by the taster as a result of the tasting exercise. This can apply to both beverages and food.
- 2 Range
 

Beverages include but are not limited to – beer, fortified wine, spirits, liqueurs, cocktails, wine.
- 3 Legislation to be complied with includes but is not limited to –Sale and Supply of Alcohol Act 2012.
- 4 Evidence is required for a minimum of two beverage options for each of ten different establishment menu items (dishes).
- 5 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.

## Outcomes and evidence requirements

### Outcome 1

Apply specialist knowledge to match food and beverage items on an establishment's menu.

### Evidence requirements

- 1.1 Menu is analysed to determine the choice of beverages that match the menu items and establishment requirements.
- Range menu analysis must include – temperature, texture, intensity of flavour.
- 1.2 The chosen beverages are analysed in terms of tannin, sweetness level, alcohol content, flavour, temperature, and taste characteristics.
- 1.3 Information on beverages and menu items is collated from tasting notes to support the match.
- 1.4 Advice and assistance on beverages that match the menu items is provided to the customer to enhance the dining experience in accordance with establishment requirements.
- Range advice and assistance includes but is not limited to – cost, preferences.
- 1.5 Food types and flavours on the establishment's menu that are difficult to match with beverages are identified, and options provided to assist customers to make a choice.

<b>Planned review date</b>	31 December 2019
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### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 July 2006	31 December 2017
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	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>.

**Please note**

Providers must be granted consent to assess against standards (accredited) by NZQA, 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.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR 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.

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**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.