

<b>Title</b>	<b>Apply safe working practices in a commercial kitchen</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: identify hazards and procedures for dealing with accidents; and apply safe working practices, in a commercial kitchen.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*.
- 2 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.
- 3 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 4 References  
*Standard industry texts* may include but are not limited to – Foskett, D., *et al.* (2016), *The Theory of Hospitality and Catering*. 13<sup>th</sup> ed. London: Hodder Education; Christensen-Yule, L. and Neill, L. (2017) *The New Zealand chef*. 4<sup>th</sup> ed. Auckland, NZ: Edify, or the most recent editions available.
- 5 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.

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### Outcomes and performance criteria

#### Outcome 1

Identify hazards and procedures for dealing with accidents in a commercial kitchen.

**Performance criteria**

1.1 Hazards and accidents common in a kitchen environment are identified in terms of types and causes.

Range accidents may include but are not limited to – cuts, burns, falls, slips;  
causes may include but are not limited to – excessive haste, poor concentration, failure to follow safety procedures, failure to use and maintain kitchen equipment, distractions.

1.2 Procedures for dealing with kitchen accidents are outlined in accordance with legislative and establishment requirements.

**Outcome 2**

Apply safe working practices in a commercial kitchen.

**Performance criteria**

2.1 Kitchen equipment is assembled, used, and disassembled in accordance with manufacturer’s instructions and establishment requirements.

Range kitchen equipment may include but is not limited to – slicers, mixers, food processors, mincers, blenders, vegetable peelers, dough brake;  
evidence of a minimum of two different types of equipment is required.

2.2 Hazardous situations in candidate’s own working area are identified, reported to a supervisor, and action is taken to eliminate, isolate, or minimise the hazards in accordance with legislative and establishment requirements.

Range hazardous situations may include but are not limited to – access, lifting, machinery use, use of hand tools, spillages, hot surfaces and materials, confined spaces, stacking, power outlets;  
evidence of four hazardous situations is required.

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<b>Planned review date</b>	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	23 April 2008	31 December 2014
Review	2	12 December 2008	31 December 2017
Review	3	20 February 2014	31 December 2017
Revision	4	19 November 2015	31 December 2023
Review	5	16 December 2021	N/A

**Consent and Moderation Requirements (CMR) reference**

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.