

Title	Prepare, cook and serve food for catering services production		
Level	4	Credits	10

Purpose	<p>This unit standard is for people working in a catering services operation.</p> <p>People credited with this unit standard are able to: organise and prepare, cook, present, and serve food; and complete end of service requirements for catering services production.</p>
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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Explanatory notes

- 1 Definition
Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, made known to the candidate prior to assessment against this unit standard.
- 2 Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and evidence requirements

Outcome 1

Organise and prepare food for catering services production.

Evidence requirements

- 1.1 Equipment is prepared and used safely in accordance with establishment requirements.

Range preparation includes but is not limited to – correct type and size, clean, safely assembled, ready for use.

- 1.2 Ingredients for menu items are assembled and prepared in accordance with establishment requirements.
- Range assembly includes but is not limited to – quantity, types, quality, form, timeframe.
- 1.3 Any dairy, dry goods, fruits and vegetables required for the menu are prepared in accordance with establishment requirements.
- 1.4 Any meat, seafood, and poultry required for the menu are prepared in accordance with establishment requirements.

Outcome 2

Cook food for catered services production.

Evidence requirements

- 2.1 Cooking equipment and technology are selected and used safely in accordance with establishment requirements.
- 2.2 Dishes related to the menu plan are cooked using a variety of cookery methods within agreed timeframes in accordance with establishment requirements.
- Range cookery methods may include but are not limited to – boiling, poaching, steaming, stewing, braising, roasting, baking, grilling, shallow-frying, deep-frying, stir-frying, pan-frying; evidence of a minimum of four methods is required.
- 2.3 Any problems with the cooking process are identified and corrective action taken in accordance with establishment requirements.

Outcome 3

Present food for catering services production.

Evidence requirements

- 3.1 Food is prepared for service in accordance with establishment requirements.
- 3.2 Food is portioned and plated in accordance with establishment requirements.

Outcome 4

Serve food and complete end of service requirements for catering services production.

Evidence requirements

- 4.1 Menu items are served in accordance with menu type and service style.
- Range menu type may include but is not limited to – a la carte, set menu, function or buffet.

4.2 Special requests or dietary requirements of customers are met in accordance with establishment requirements.

Range special requests or dietary requirements may include but are not limited to – cultural needs and restrictions, medical requirements, preferences.

4.3 End of service procedures are carried out in accordance with establishment requirements.

Range end of service procedures may include but are not limited to – cleaning, debriefing staff, quality review, restocking, next shift preparation.

4.4 Food items are stored to minimise food spoilage, contamination and wastage and labelled in accordance with establishment requirements.

Replacement information	This unit standard replaced unit standard 25012, unit standard 25013, unit standard 25014, unit standard 25015, and unit standard 25025.
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Planned review date	31 December 2018
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	12 December 2013	31 December 2016
Revision	2	19 November 2015	31 December 2017
Revision	3	17 November 2016	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>.

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 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.

Comments on this unit standard

Please contact ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.