

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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Guidance Information

- 1 Definition
Establishment requirements refer to applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.
- 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 All tasks are to be carried out in accordance with establishment requirements.
- 4 Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and performance criteria

Outcome 1

Organise and prepare food for catering services production.

Performance criteria

- 1.1 Equipment is prepared and used safely.

Range	preparation includes but is not limited to – correct type and size, cleaned, safely assembled, ready for use.
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1.2 Ingredients for menu items are assembled and prepared.

Range assembly includes but is not limited to – quantity, types, quality, form, timeframe.

1.3 Ingredients required for the menu are prepared.

Range may include but is not limited to – dairy, dry goods, fruit, vegetables, meat, seafood, poultry; evidence of three ingredients is required.

Outcome 2

Cook food for catered services production.

Performance criteria

2.1 Cooking equipment and technology are selected and used safely.

2.2 Dishes related to the menu plan are cooked using a variety of cookery methods within agreed timeframes.

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.

Outcome 3

Present food for catering services production.

Performance criteria

3.1 Food is prepared for service.

3.2 Food is portioned and plated.

Outcome 4

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

Performance criteria

4.1 Menu items are served in accordance with menu type and service style.

Range menu type may include but is not limited to – à la carte, set menu, function or buffet.

4.2 Special requests or dietary requirements of customers are met.

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.

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.

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 2027
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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	31 December 2024
Review	4	2 March 2023	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>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.