

<b>Title</b>	<b>Apply catering control principles and storage requirements to catering services production</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a catering services operation.</p> <p>People credited with this unit standard are able to apply catering control principles to catering services production, and receive, store and maintain kitchen supplies for catering services production.</p>
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<b>Classification</b>	Hospitality > Catering Services
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<b>Available grade</b>	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.

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### Outcomes and evidence requirements

#### Outcome 1

Apply catering control principles to catering services production.

#### Evidence requirements

- 1.1 Procedures to reduce wastage during ordering, storage and processing of food are identified in terms of establishment requirements.
- 1.2 Cost control procedures are carried out in accordance with establishment requirements.
 

Range	procedures include but are not limited to – portion control, recipes, stock ordering, stock rotation, storage.
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1.3 Waste is minimised in accordance with establishment requirements.

Range waste minimisation includes but is not limited to – reusable by-products, recyclable products, disposal.

## Outcome 2

Receive, store and maintain kitchen supplies for catering services production.

### Evidence requirements

2.1 Supplies are received in accordance with establishment requirements.

Range receiving includes but is not limited to – checking supplies against specifications, recording supplier information, reporting variations and discrepancies, inspecting items, managing any excess stock.

2.2 Supplies are stored in accordance with establishment requirements.

Range storage includes but is not limited to – recording supply levels, labelling supplies, transporting to storage areas, food safety, temperature, ventilation, sanitation.

2.3 Supplies are rotated and maintained in accordance with establishment requirements.

<b>Replacement information</b>	This unit standard replaced unit standard 25016 and unit standard 25019.
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<b>Planned review date</b>	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

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