

Title	Apply catering control principles and storage requirements to catering services production		
Level	4	Credits	5

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: apply catering control principles to catering services production; and receive, store and maintain kitchen supplies 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 – 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.
- 4 All assessment tasks must be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Apply catering control principles to catering services production.

Performance criteria

- 1.1 Procedures to reduce wastage during ordering, storage and processing of food are identified.

1.2 Cost control procedures are carried out.

Range procedures include but are not limited to – portion control, recipes, stock ordering, stock rotation, storage.

1.3 Waste is minimised.

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.

Performance criteria

2.1 Supplies are received.

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.

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.

Replacement information	This unit standard replaced unit standard 25016 and unit standard 25019.
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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.