

Title	Cook food items for a catering services operation		
Level	3	Credits	15

Purpose	<p>This unit standard is for people working in the food preparation sector of a catering services operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of menu adaptation and resource requirements for preparing food; and cook food items, for a catering services operation.</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 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.
- 5 Evidence is required of a fried, baked, boiled, roasted, and steamed food item cooked for a catering services operation.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of menu adaptation and resource requirements for preparing food for a catering services operation.

Performance criteria

1.1 The process of adapting menus for catering services is identified and described.

Range adaption may include but is not limited to – suitability for the individual's nutritional requirements, portion requirements, cooking and holding times.

1.2 Resource requirements for preparing food for catering services are identified and described.

Range resource requirements may include but are not limited to – nutritional requirements, dietary requirements, consistency, cost, quality control, preventing waste, suitable equipment, daily work schedules, daily cleaning schedules, stores and stock; evidence of five is required.

Outcome 2

Cook food items for a catering services operation.

Performance criteria

2.1 Knives are handled and maintained.

2.2 Food items are prepared.

Range preparation may include but is not limited to – quality – appearance, smell, within expiry date; quantity.

2.3 Food items are cooked.

Range cooking includes but is not limited to – degree of cooking, appearance, temperature.

2.4 Food items are presented.

Range presentation includes but is not limited to – finishing, portioning.

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

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.