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

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| Purpose | <p>This entry-level 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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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.
- 4 Evidence is required of a fried, baked, boiled, roasted, and steamed food item cooked for a catering services operation.

Outcomes and evidence requirements

Outcome 1

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

Evidence requirements

1.1 The process of adapting menus for catering services is identified and described in terms of establishment requirements.

Range adaption includes 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 in terms of establishment requirements.

Range resource requirements include but are not limited to – nutritional and diet requirements, consistency, cost, quality control, preventing waste, suitable equipment, daily work and cleaning schedules, stores and stock requirements.

Outcome 2

Cook food items for a catering services operation.

Evidence requirements

2.1 Knives are handled and maintained in accordance with establishment requirements.

2.2 Food items are prepared in accordance with establishment requirements.

Range preparation includes but is not limited to – quality (appearance, smell, within expiry date), quantity.

2.3 Food items are cooked in accordance with establishment requirements.

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

2.4 Food items are presented in accordance with establishment requirements.

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

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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 |

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| 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.