

<b>Title</b>	<b>Provide trayline services for a catering services operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in the trayline 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 provide trayline services, for a catering services operation.</p>
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<b>Classification</b>	Hospitality > Catering Services
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<b>Available grade</b>	Achieved
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## Guidance Information

- 1 Definition  
*Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.*
- 2 Legislation relevant to this unit standard includes 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.

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## 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 Reasons for menu adaption for catering services are identified and described.
 

Range	adaption includes but is not limited to – suitability for the individual's nutritional requirements, portion requirements, cooking and holding times.
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1.2 Resource requirements for preparing food for catering services are identified and described.

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

**Outcome 2**

Provide trayline services for a catering services operation.

**Performance criteria**

2.1 Equipment for trayline service is clean and made available in sufficient quantity for catering service.

Range equipment includes but is not limited to – temperature control units, service utensils.

2.2 Food for trayline catering service is made available in sufficient quantity and quality.

2.3 Temperature of service equipment complies with establishment and legislative requirements.

Range equipment includes but is not limited to – temperature control units, service utensils.

2.4 Portioned food meets quantity and quality requirements for meal.

Range quality indicators include but are not limited to – appearance, temperature, consistency.

2.5 Holding temperature for portioned foods is checked for compliance with legislative requirements.

2.6 Equipment is used in a safe manner for catering service.

Range equipment includes but is not limited to – trays, cutlery and crockery for service.

<b>Replacement information</b>	This unit standard replaced unit standard 14452.
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<b>Planned review date</b>	31 December 2023
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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 2020
Review	4	25 January 2018	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 ServicelQ [qualifications@ServicelQ.org.nz](mailto:qualifications@ServicelQ.org.nz) if you wish to suggest changes to the content of this unit standard.