

<b>Title</b>	<b>Prepare fruit, vegetables and salads for a trayline service in a catering services operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</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: clean food production areas and equipment; and prepare fruit, vegetables and salads for a trayline service 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 Definitions
 

*Dish requirements* – any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.

*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 Range
 

Salads include but are not limited to – fruit, vegetable, rice or pasta.  
Cold and/or warm salad, include - pre-prepared and/or ready prepared.  
Cuts include but are not limited to – julienne, brunoise, macedoine, jardinière, paysanne, chiffonade, slice, dice.  
Preparation methods include but are not limited to – clean, peel, slice, dice, portioning, grate, segment.
- 4 All tasks are to be carried out in accordance with establishment requirements.
- 5 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

Clean food production areas and equipment for a catering services operation.

#### Performance criteria

1.1 Food production areas are cleaned.

Range food production areas may include but are not limited to – sinks, hand basins, drains, floors, walls, surfaces, shelves, cupboards, drawers, rubbish and food containers; evidence of six areas is required.

1.2 Food production equipment is cleaned.

Range equipment includes but is not limited to – ovens, hobs, mixers, fridges; equipment may include but is not limited to – microwave ovens, ranges, grills, fryers, bains-marie, hot plates, food processors, slicers, freezers, dishwashers.

1.3 Chopping boards are cleaned, dried and free from contamination.

### Outcome 2

Prepare fruit, vegetables and salads for a trayline service in a catering services operation.

#### Performance criteria

2.1 Fruit and vegetables of the required type, quality and quantity are selected for dish being prepared.

2.2 Fruits are prepared to correct shape, size and condition for the dish being prepared.

2.3 Vegetables are prepared to correct shape, size and condition for the dish being prepared.

2.4 Food items and other salad ingredients of the required type, quality and quantity are prepared in accordance with dish requirements.

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

2.5 Salads are assembled in accordance with dish requirements.

2.6 Salads are finished and presented for trayline service in accordance with dish requirements.

Range finishing may include but is not limited to – dressing, mixing, tossing, arranging, addition of sauces.

<b>Planned review date</b>	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

<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>.

#### Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.