

Title	Prepare fruit, vegetables and salads for a trayline service in a catering services operation		
Level	3	Credits	10

Purpose	<p>This entry-level 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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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Explanatory notes

- 1 Definitions

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.

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.
- 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, which may be 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 Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and evidence requirements

Outcome 1

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

Evidence requirements

- 1.1 Food production areas are cleaned in accordance with establishment requirements.
- Range food production areas include but are not limited to – sinks, hand basins, drains, floors, walls, surfaces, shelves, cupboards, drawers, rubbish and food containers.
- 1.2 Food production equipment is cleaned in accordance with establishment requirements.
- 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, bain-marie, hot plates, food processors, slicers, freezers, dishwashers.
- 1.3 Chopping boards are clean, dry and free from contamination in accordance with establishment requirements.

Outcome 2

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

Evidence requirements

- 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 establishment and dish requirements.
- Range quality includes but is not limited to – appearance, smell, within expiry date.
- 2.5 Salads are assembled in accordance with establishment and dish requirements.
- 2.6 Salads are finished and presented for trayline service in accordance with establishment and dish requirements.
- Range finishings may include but are not limited to – dressing, mixing, tossing, arranging, addition of sauces.

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

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.