

<b>Title</b>	<b>Prepare for food service in a quick service restaurant</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 a quick service restaurant.</p> <p>People credited with this unit standard are able to prepare for food service in a quick service restaurant.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	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 may include but are 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.

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### Outcomes and performance criteria

#### Outcome 1

Prepare for food service in a quick service restaurant.

#### Performance criteria

- 1.1 Company requirements are identified and described in terms of the expectations for the employees.  
  

Range	company requirements may include but are not limited to – brand image, shift goals and objectives.
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1.2 Food production areas are cleaned in accordance with establishment requirements.

Range food production areas may include but are not limited to – sinks, hand basins, drains, floors, walls, shelving, cupboards, rubbish containers.

1.3 Food production equipment is dismantled, cleaned and reassembled in accordance with establishment requirements.

Range may include but is not limited to – microwave ovens, ranges, grills, fryers, hot plates, fridges, freezers, dishwashers.

1.4 Surfaces are clean, dry and free from contamination in accordance with establishment requirements.

1.5 Counter is prepared for food service in accordance with establishment requirements.

Range preparation may include but is not limited to – sufficient stocks of service items, operational equipment, food and drink items, menus, promotional material, clean and empty rubbish containers.

1.6 Ingredients for menu items are prepared in accordance with establishment requirements.

Range preparation may include but is not limited to – food preparation area, assembling ingredients, utensils, food products.

<b>Replacement information</b>	This unit standard replaced unit standard 25494 and unit standard 25495.
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<b>Planned review date</b>	31 December 2026
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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	21 July 2016	31 December 2023
Revision	4	17 August 2017	31 December 2023
Review	5	25 November 2021	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>.

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### 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.