

<b>Title</b>	<b>Select catering systems for a catering services operation</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This unit standard is for experienced people working in a catering services operation.</p> <p>People credited with this unit standard are able to review catering system requirements; and evaluate and select the catering system, 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
 

*Catering systems* – integrated and distinct production, distribution and services systems including fresh cook, cook-chill for five-day life, cook-chill for extended life and cook-freeze.

*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.

*Food Control Plan* – as defined in Food Act 2014.
- 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 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

Review catering system requirements for a catering services operation.

**Performance criteria**

1.1 Catering system requirements are reviewed to take into account all relevant factors.

Range relevant factors include but are not limited to – type of menu and nutritional requirements, production volume, location of service points, holding requirements.

1.2 Any enterprise constraints for the system are identified and reported.

Range enterprise constraints may include but are not limited to – facilities and equipment, operational issues, financial resources, human resources, current skills, training needs.

**Outcome 2**

Evaluate and select a catering system for a catering services operation.

**Performance criteria**

2.1 The food production characteristics of each system are evaluated against identified requirements.

2.2 System processes and equipment for all stages of the food production process are evaluated.

Range stages of the food production process include but are not limited to – receiving, storing, mise en place, preparing or cooking, post-cooking storage, re-thermalisation or reconstitution where applicable, serving.

2.3 Staffing requirements are evaluated to match identified requirements.

2.4 Installation requirements are evaluated to determine their operational impacts.

2.5 Any production and organisational changes are determined.

2.6 Potential wastage issues are identified and assessed for effects on profitability and negative environmental impacts.

2.7 Quality control and any food control plan requirements are determined.

2.8 Catering system is selected to meet catering operation needs.

<b>Replacement information</b>	This unit standard replaced unit standard 25317.
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<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.