

Title	Select catering systems for a catering services operation		
Level	5	Credits	10

Purpose	<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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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Explanatory notes

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

Outcomes and evidence requirements

Outcome 1

Review catering system requirements for a catering services operation.

Evidence requirements

- 1.1 Catering system requirements are reviewed to take into account all relevant factors in accordance with establishment requirements.

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 in accordance with establishment requirements.

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.

Evidence requirements

2.1 The food production characteristics of each system are evaluated against identified requirements in accordance with establishment requirements.

2.2 System processes and equipment for all stages of the food production process are evaluated in accordance with establishment requirements.

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 in accordance with establishment requirements.

2.4 Installation requirements are evaluated to determine their operational impacts in accordance with establishment requirements.

2.5 Any production and organisational changes are determined in accordance with establishment requirements.

2.6 Potential wastage issues are identified and assessed for effects on profitability and any negative environmental impacts in accordance with establishment requirements.

2.7 Quality control and any food control plan requirements are determined in accordance with establishment requirements.

2.8 Catering system is selected to meet catering operation needs in accordance with establishment requirements.

Replacement information

This unit standard replaced unit standard 25317.

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.