

Title	Demonstrate knowledge of preparing to compete in a culinary arts and restaurant service competition		
Level	3	Credits	5

Purpose	<p>This theory-based entry-level unit standard is for people who are intending to compete in a culinary arts or restaurant service competition.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the guidelines for competing in a culinary arts or restaurant service competition; and planning to compete in a culinary arts or restaurant service competition.</p>
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Classification	Hospitality > Hospitality - Specific Skills
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Available grade	Achieved
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Guidance Information

- 1 Definition
Competition guidelines – refer to information contained in *Competitor and Judging Information : Guidelines for Culinary Arts and Restaurant Service Competitions*, available from the New Zealand Chef's Association at <http://www.nzchefs.org.nz>.
- 2 Legislation to be complied with includes but is not limited to – Health and Safety at Work Act 2015.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the guidelines for competing in a culinary arts or restaurant service competition.

Performance criteria

- 1.1 Entry criteria for competing in a culinary arts or restaurant service competition are described in terms of the competition guidelines.
- 1.2 Entry criteria for competing in a culinary arts or restaurant service competition are interpreted to determine product and/or service requirements.

Outcome 2

Demonstrate knowledge of planning to compete in a culinary arts or restaurant service competition.

Performance criteria

- 2.1 Hygiene expectations required for a culinary arts or restaurant service competition are described in terms of competition requirements.
- 2.2 A work plan for the event is outlined in terms of the product or service requirements.
- Range product or service requirements may include but are not limited to – mise en place, uniform, workstation set-up, equipment, ingredients, portions; evidence is required of the product or service requirements relevant to the event the candidate is entered into.
- 2.3 Standard recipe and/or menu card descriptions are developed in terms of competition requirements.
- 2.4 Judging criteria for the class entered are interpreted to determine product or service requirements for incorporation into the work plan.

Planned review date	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	21 November 2013	31 December 2024
Review	2	2 March 2023	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>.

Comments on this unit standard

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