

<b>Title</b>	<b>Demonstrate knowledge of preparing for a culinary arts and restaurant service competition</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This theory-based entry-level unit standard is for people who are intending to enter 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 enter a culinary arts or restaurant service competition.</p>
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<b>Classification</b>	Hospitality > Hospitality - Specific Skills
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<b>Available grade</b>	Achieved
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### Explanatory notes

- 1 Definition  
*Competition guidelines* – refer to information contained in *Culinary Arts Guidelines for Judges and Competitors*, 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 in Employment Act 1992.

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### Outcomes and evidence requirements

#### Outcome 1

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

#### Evidence requirements

- 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 enter a culinary arts or restaurant service competition.

**Evidence requirements**

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, work station 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 in the work plan.

<b>Planned review date</b>	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	21 November 2013	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>.

**Please note**

Providers must be granted consent to assess against standards (accredited) by NZQA, or an inter-institutional body with delegated authority for quality assurance, 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 Consent and Moderation Requirements (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.

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**Comments on this unit standard**

Please contact ServiceIQ [qualifications@serviceiq.org.nz](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.