

Title	Prepare, produce and present a product or service for a culinary arts or restaurant service competition		
Level	3	Credits	5

Purpose	<p>This 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: prepare, produce, and present a product or service for 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 Definitions

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>.

Product – a static culinary display or live cooking.

Service – table setting, barista, beverage service, waiter service.
- 2 Legislation to be complied with includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 This activity could be carried out in a simulated environment which replicates culinary arts or restaurant service competition requirements.
- 4 Evidence is required for preparation of either a culinary arts or restaurant service competition.
- 5 All assessment tasks must be carried out in accordance with culinary arts or restaurant service competition guidelines.

Outcomes and performance criteria

Outcome 1

Prepare for competing in a culinary arts or restaurant service competition.

Performance criteria

- 1.1 A work plan for a specific event is developed.

- 1.2 Competition attire is selected.
- 1.3 Product requirements and equipment are prepared and packed for transportation.
- 1.4 Workstation is set-up.

Outcome 2

Produce a product or service for a culinary arts or restaurant service competition.

Performance criteria

- 2.1 Product or service is produced using appropriate techniques and methods for the class entered.
- 2.2 Hygiene requirements are adhered to.

Outcome 3

Present a product or service for a culinary arts or restaurant service competition.

Performance criteria

- 3.1 Personal presentation criteria for the class entered are met.
- 3.2 Quality and consistency standards set out in culinary arts or restaurant service competition guidelines are met by the finished product or service.

Range quality and consistency standards include but are not limited to – size, portions, weight, correctness, process.

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 2017
Revision	2	21 July 2016	31 December 2024
Review	3	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.