

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 enter 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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Explanatory notes

- 1 Definitions

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>.

Product – a static culinary display or live cooking.

Service – table setting, barista, beverage service, waiter service.
- 2 Any relevant Acts, regulations, and bylaws must be complied with during assessment against this standard.
- 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.

Outcomes and evidence requirements

Outcome 1

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

Evidence requirements

- 1.1 A work plan for a specific event is developed in accordance with culinary arts or restaurant service competition guidelines.

- 1.2 Competition attire is selected in accordance with culinary arts or restaurant service competition guidelines.
- 1.3 Product requirements and equipment are prepared and packed for transportation in accordance with culinary arts or restaurant service competition guidelines.
- 1.4 Work station is set-up in accordance with culinary arts or restaurant service competition guidelines

Outcome 2

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

Evidence requirements

- 2.1 Product or service is produced using appropriate techniques and methods for the class entered in accordance with culinary arts or restaurant service competition guidelines.
- 2.2 Hygiene requirements are adhered to in accordance with culinary arts or restaurant service competition guidelines.

Outcome 3

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

Evidence requirements

- 3.1 Personal presentation meets the criteria for the class entered in accordance with culinary arts or restaurant service competition guidelines.
- 3.2 Finished product or service meets quality and consistency standards set out in the culinary arts or restaurant service competition guidelines.

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

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	21 November 2013	31 December 2017
Revision	2	21 July 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, 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.

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.