

<b>Title</b>	<b>Cook and prepare food for service in a quick service restaurant</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This unit standard is for people working in a quick service restaurant.</p> <p>People credited with this unit standard are able to cook and prepare food for service in a quick service restaurant.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Definitions  
*Customer* refers to internal or external customer.  
*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.
- 2 Legislation and regulations to be complied with may include but are 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 either in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as an establishment customer.
- 4 All tasks are to be carried out in accordance with establishment requirements.

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### Outcomes and performance criteria

#### Outcome 1

Cook and prepare food for service in a quick service restaurant.

#### Performance criteria

- 1.1 Establishment requirements are identified and applied in terms of the expectations for the employees.

Range establishment requirements may include but are not limited to – brand image, shift goals, objectives.

- 1.2 Food production areas are cleaned.  
Range food production areas may include but are not limited to – sinks, floors, walls, shelving, cupboards, rubbish containers.
- 1.3 Food production equipment is prepared.  
Range may include but is not limited to – microwave ovens, ranges, grills, fryers, hot plates.
- 1.4 Counter is prepared for food service.  
Range preparation may include but is not limited to – sufficient stocks of service items, operational equipment, food items, menus, clean and empty rubbish containers.
- 1.5 Orders are received, checked and monitored and any delays communicated to the customer.
- 1.6 Food products are cooked.  
Range may include but is not limited to – grilled products, fried products, egg products; evidence is required of three different food products.
- 1.7 Food holding times are met.
- 1.8 Food orders are assembled.  
Range may include but is not limited to – correct packing materials, service items and accompaniments.
- 1.9 Food items are prepared at correct temperature for consumption and food safety requirements using clean, undamaged service equipment.
- 1.10 Counter is maintained for food service.  
Range maintenance may include but is not limited to – removal of perishable food items, storage of reusable service items, removal of rubbish.

<b>Planned review date</b>	31 December 2026
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	17 August 2017	31 December 2023
Review	2	25 November 2021	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>.

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### Comments on this unit standard

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