

Title	Cook and prepare food for service in a quick service restaurant		
Level	3	Credits	10

Purpose	<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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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

- 1 Definition

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 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.

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 include but are not limited to – brand image, shift goals, objectives.
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- 1.2 Food production areas are cleaned in accordance with establishment requirements.
- 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 in accordance with establishment requirements.
- Range may include but is not limited to – microwave ovens, ranges, grills, fryers, hot plates.
- 1.4 Counter is prepared for food service in accordance with establishment requirements.
- Range preparation includes 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 in accordance with establishment requirements.
- 1.6 Food products are cooked in accordance with establishment requirements.
- 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 in accordance with establishment requirements.
- 1.8 Food orders are assembled in accordance with establishment requirements.
- 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 in accordance with establishment requirements.
- 1.10 Counter is maintained for food service in accordance with establishment requirements.
- Range maintenance includes but is not limited to – removal of perishable food items, storage of reusable service items, removal of rubbish.

Planned review date	31 December 2022
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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	N/A

Consent and Moderation Requirements (CMR) reference

0112

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.