

Title	Produce Asian appetisers and snacks in a commercial kitchen		
Level	4	Credits	10

Purpose	<p>This unit standard is for people working in a commercial kitchen who have an understanding of presentation practices and basic cooking techniques.</p> <p>People credited with this unit standard are able, for Asian appetisers and snacks, to: select ingredients; select, prepare, and use equipment; portion and prepare ingredients; and prepare and present and store dishes in a commercial kitchen.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Guidance Information

- 1 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; or Unit 27955, *Apply food safety practices in a food related enterprise*.
- 2 Definitions

Dish requirements – any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.

Establishment requirements referred to in this unit standard may include but are not limited to – the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer’s procedures and specifications; Government and local body legislation.
- 3 Range

Appetisers and snacks may include but are not limited to – Chinese (carrot and radish rolls, century eggs, cucumbers with dried prawns, fresh spring rolls, seafood in bean curd skins, sesame squid, stuffed pastries), Indian (bhajis, kabab, koftas, pappadums, pakoras, samosas), Indonesian (crackers, fried bananas, fried bean curd, satay, stuffed savoury pancakes), Japanese (pork and vegetable kebabs, skewered chicken balls, smoked salmon), Malay and Nonya (curry puffs, fried marinated chicken wings, pickled mackerel, shrimp rolls, spring rolls), Thai (fish cakes, fried cashews and chillies, prawn balls, spring rolls, stuffed sago balls), Vietnamese (grilled beef paper rolls, meat and prawn rice paper rolls, pork and prawn salad, shrimp toast, spring rolls). Evidence of ten snacks or appetisers is required.
- 4 Legislation and regulations relevant to this unit standard include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.

- 5 For the purpose of this unit standard, candidates should demonstrate an awareness of the impact of the preparation, cooking processes and storage on the nutritional value of relevant food items.
- 6 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer.
- 7 Evidence for the practical components of this unit standard must be assessed against standard recipes in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Select ingredients for Asian appetisers and snacks in a commercial kitchen.

Performance criteria

- 1.1 Food production requirements are established from food preparation list and dish requirements.
- 1.2 Required ingredient amounts are calculated.
- 1.3 Appetiser and snack ingredients are identified, selected, and assembled from stores in accordance with the dish requirements.

Range selection may include but is not limited to – quality, freshness, stock rotation requirements.

Outcome 2

Select, prepare, and use equipment for Asian appetisers and snacks in a commercial kitchen.

Performance criteria

- 2.1 Equipment is selected.
- 2.2 Equipment is checked for cleanliness and assembled.
- 2.3 Equipment is used safely and hygienically and in accordance with manufacturer's instructions.

Outcome 3

Portion and prepare ingredients for Asian appetisers and snacks in a commercial kitchen.

Performance criteria

- 3.1 Ingredients are sorted and assembled in accordance with food production sequencing.
- 3.2 Ingredients are weighed and/or measured and portions are created in accordance with the dish requirements.
- 3.3 Waste is minimised by making products available for re-use.

Outcome 4

Prepare Asian appetisers and snacks in a commercial kitchen.

Performance criteria

- 4.1 Relevant cookery methods are selected and applied.
- 4.2 Stocks are prepared in accordance with the dish requirements.
- 4.3 Condiments are prepared according to the dish requirements.
- 4.4 Food quality adjustments are made in accordance with the dish requirements.
- Range food quality adjustments may include but are not limited to – taste, temperature, texture.

Outcome 5

Present and store Asian appetisers and snacks in a commercial kitchen.

Performance criteria

- 5.1 Dishes are presented.
- Range may include but is not limited to – appropriate service-ware, dips, sauces, garnishes, visual presentation.
- 5.2 Dishes are stored in appropriate environmental conditions.

Planned review date	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	14 December 2017	31 December 2023
Review	2	16 December 2021	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 the Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.