

Title	Prepare dishes using basic methods of Asian cookery in a commercial kitchen		
Level	3	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 to: select ingredients; select, prepare, and use equipment; assemble and prepare ingredients; cook and present dishes, for Asian dishes in a commercial kitchen.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Prerequisites	Unit 167, <i>Practise food safety methods in a food business under supervision</i> , or demonstrate equivalent skills and knowledge.
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Guidance Information

1 Definitions

Basic – the use of routine preparation and cooking methods, using fresh ingredients, and standard finishing and presentation techniques.

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.

2 Range

Ingredients – dairy products, dry goods, eggs, fruit, general food items (batters, coatings, condiments and flavourings, garnishes, oils, sauces), meat that is culturally appropriate, poultry, rice and farinaceous items, seafood, vegetables. Evidence is required of ten ingredients including a minimum of one each of meat, poultry and seafood.

Cookery methods – baking, barbecuing, boiling, braising, deep-frying, grilling, oil-blanching, water-blanching, roasting, shallow frying, steaming, stewing, stir-frying. Evidence is required of seven cookery methods.

- 3 Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 4 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.
- 5 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.
- 6 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 cookery 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 Ingredients are identified, selected, and assembled from stores in accordance with the dish requirements.

Range quality, freshness, stock rotation requirements.

Outcome 2

Select, prepare and use equipment for Asian cookery 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

Assemble and prepare ingredients for Asian cookery in a commercial kitchen.

Performance criteria

- 3.1 Ingredients are weighed or measured in accordance with the dish requirements.
- 3.2 Ingredients are prepared, cut, or portioned in accordance with the dish requirements.
- 3.3 Waste is minimised by making products available for re-use.

Outcome 4

Cook and present dishes using basic methods of Asian cookery in a commercial kitchen.

Performance criteria

- 4.1 Dishes are cooked using basic methods of Asian cookery in a commercial kitchen.
- Range may include but is not limited to – logical process, safety, problem identification and correction, teamwork, timeliness.
- 4.2 Dishes are finished and presented for service in accordance with the dish requirements.
- 4.3 Portion amounts and yields are controlled in accordance with dish requirements.

Planned review date	31 December 2023
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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	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 ServiceIQ qualifications@ServiceIQ.org.nz if you wish to suggest changes to the content of this unit standard.