

Title	Prepare meat, poultry, seafood, and vegetables for Asian cuisines in a commercial kitchen		
Level	4	Credits	16

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 commodities and other ingredients for preparation; prepare ingredients; produce menu items; present menu items; and store menu items, for meat, poultry, seafood, and vegetable dishes for Asian cuisines, in a commercial kitchen.</p>
----------------	--

Classification	Hospitality > Cookery
-----------------------	-----------------------

Available grade	Achieved
------------------------	----------

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

Commodities refer to ingredients other than specialised ingredients and accompaniments.

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.

Specialised ingredients and accompaniments may include but are not limited to – sauces, nuts, spices.

- 3 Range
Dishes may include but are not limited to – Chinese (roast pork, roast duck, beef with cashews, stir-fried vegetables), Indian (fish in tamarind sauce, lamb kebabs, kari), Thai (kapi, takrai, gaeng, nam pla, makrut, krug gaeng), Indonesian (gado gado, grilled skewered chicken), Vietnamese (beef in coconut milk, ginger chicken, steamed vegetables), Japanese (beef, chicken, fish teriyaki), Malay and Nonya (sugar cane chicken, chargrilled coconut fish, ikan panggang, rendang daging lembu). Evidence is required of one meat, one seafood, one poultry, and one vegetable dish.
- 4 Legislation relevant to this unit standard includes 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 commodities and other ingredients for preparation of meat, poultry, seafood, and vegetable dishes for Asian cuisines in a commercial kitchen.

Performance criteria

- 1.1 A range of fresh, dried, and/or preserved commodities and other ingredients appropriate to specific national cuisines are identified and assembled in accordance with dish requirements.
- 1.2 Appropriate commodities for preparation of specific menu items are selected.

Range may include but is not limited to – specialised ingredients, accompaniments.

Outcome 2

Prepare ingredients for meat, poultry, seafood, and vegetable dishes for Asian cuisines in a commercial kitchen.

Performance criteria

- 2.1 Ingredients are prepared and portioned according to the dish requirements.
Range preparation techniques.
- 2.2 Marinades are prepared using flavouring agents in accordance with dish requirements.
- 2.3 Appropriate cooking equipment is selected and used.
- 2.4 Sauces and/or accompaniments are prepared in accordance with dish requirements.

Outcome 3

Produce menu items of meat, poultry, seafood, and vegetable dishes for Asian cuisines in a commercial kitchen.

Performance criteria

- 3.1 Dishes are produced in accordance with the dish requirements.
- 3.2 Cookery techniques and specialised techniques are applied in accordance with the commodities and dish requirements.
- 3.3 Food safety and occupational health and safety requirements are observed.

Outcome 4

Present menu items of meat, poultry, seafood, and vegetable dishes for Asian cuisines in a commercial kitchen.

Performance criteria

- 4.1 Menu items are presented in accordance with dish requirements.
Range may include but is not limited to – appropriate service-ware, colour, texture, shape, cuisine style, visual presentation.

Outcome 5

Store menu items of meat, poultry, seafood, and vegetable dishes for Asian cuisines in a commercial kitchen.

Performance criteria

- 5.1 Dishes are stored in appropriate environmental conditions to maximise quality.
Range may include but is not limited to – food safety, quality, shelf-life, optimising appearance, optimising eating characteristics.

Planned review date	31 December 2026
----------------------------	------------------

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
--	------

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

Comments on this unit standard

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