

<b>Title</b>	<b>Produce Asian salads in a commercial kitchen</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<p>This entry-level 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; portion and prepare ingredients; prepare; and present and store, Asian salads, in a commercial kitchen.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	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 business*.
- 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
 

Salads may include but are not limited to – Indonesian (emping, melinjo, gado-gado, pecel and rujuk, urap); Japanese (aemono, sunomono); Malay and Nonya (achar, achartimun, kerabu, krupuk, rujuk); Thai (larb, yam); Vietnamese (goi ga, goi tom thit). Evidence of the production and presentation of two salads from one Asian ethnic cuisine and one salad from any other Asian ethnic cuisine is required.

Ingredients may include but are not limited to – bean curd, eggs, fruits, herbs, spices, meat, pastes (rempah, sambal), pickles, poultry, rice and farinaceous products, sauces and dressings (condign, kecap asin, kecap manis, nam pla), seafood, seeds, roots, vegetables. Evidence is required of the use of meat, poultry, and seafood.

Accompaniments may include but are not limited to – chutney, nuts, pickles, rice, sauces, vegetables. Evidence is required of four accompaniments.

- 4 Legislation relevant to this unit standard includes but is 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.

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## Outcomes and performance criteria

### Outcome 1

Select ingredients for Asian salads 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 Salad 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 salads 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 salads in a commercial kitchen.

**Performance criteria**

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

**Outcome 4**

Prepare Asian salads in a commercial kitchen.

**Performance criteria**

- 4.1 Salad ingredients are cooked and combined in accordance with the dish requirements.
  - 4.2 Marinades, flavourings, or sauces mixtures are prepared and stored at correct temperature until required in accordance with the dish requirements.
  - 4.3 Accompaniments are prepared in accordance with 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 salads in a commercial kitchen.

**Performance criteria**

- 5.1 Salads are presented.
- Range may include but is not limited to – appropriate service-ware, garnishes, accompaniments, visual presentation.
- 5.2 Dishes are stored in appropriate environmental conditions to maintain food safety and quality, and enhance shelf-life.

<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	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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.