

Title	Prepare satay for Asian cuisines in a commercial kitchen		
Level	3	Credits	8

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 key commodities used in satay; prepare satay mixtures; and prepare and present satay 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
Commodities used in satay refer to meats (such as beef, poultry or lamb), seafood, or vegetables.
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.
Secondary ingredients may include but are not limited to – sauces, vegetables, accompaniments, garnishes, nuts.
- 3 Range
Cuisines may include but are not limited to – Indonesian, Malay, or Nonya cuisines. Evidence for five dishes from any cuisine or cuisines is required.
- 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 key commodities used in satay in a commercial kitchen.

Performance criteria

- 1.1 Fresh, dried, or preserved commodities used in preparation of satay or panggang are identified and selected in accordance with dish requirements.
- 1.2 Herbs, spices and curry pastes or powders used in marinades or coatings are identified and selected in accordance with dish requirements.
- 1.3 Secondary ingredients are identified and selected in accordance with dish requirements.

Outcome 2

Prepare satay mixtures in a commercial kitchen.

Performance criteria

- 2.1 Herbs, spices and aromatics are measured and prepared in accordance with dish requirements.
- 2.2 Satay mixtures are prepared and applied in accordance with dish requirements.

Range may include but is not limited to – time for marinating, safe handling of curry pastes or powders.

Outcome 3

Prepare and present satay dishes in a commercial kitchen.

Performance criteria

- 3.1 Cooking equipment and utensils are selected in accordance with dish requirements.

3.2 Satay items are prepared, cooked, and presented in accordance with dish requirements.

Range may include but is not limited to – food safety requirements, health and safety requirements, use of crockery and service-ware.

3.3 Accompaniments are prepared and added in accordance with dish requirements.

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