

Title	Select, prepare, and serve specialised Asian cuisines in a commercial kitchen		
Level	4	Credits	14

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: identify the key characteristics; prepare, set up, and maintain workstations; prepare ingredients; cook and produce specialised Asian cuisine menu items; present cooked food; store and reconstitute cooked menu items; and follow safe workplace practices, for specialised Asian cuisines, 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.

Key characteristics refer to distinctive preparation, cooking and presentation techniques, as well as flavour, ingredient, and texture profiles of specialised Asian cuisines.

Specialised equipment may include but are not limited to – cutting and slicing implements, cooking utensils, cookers and deep-fryers, steamers.

Specialised techniques may include but are not limited to preparing commodities for cooking or presentation, blanching, boning, filleting, barbecuing, steaming, marinating, smoking, precision cutting.

Workstations may include but are not limited to – wok stations, tandoori ovens, grills and ovens, cooktops and hotplates, open fires, barbecues.

- 3 Range
Specialised Asian cuisines may include but are not limited to – Chinese (Guangdong and south China, Sichuan and west China, Beijing and north China, Shanghai and east China, dim sum cookery, roast meats, roast poultry), Indian (tandoor cookery, menu items based on curry powders and pastes, breads, chutneys and pickles), Thai (curry paste cookery), Indonesian (satay), Vietnamese (sauces, dips), Japanese (sushi, sashimi), Malay and Nonya (satay). Evidence is required of seven dishes in one specialist Asian cuisine;
Key characteristics of the cuisine and associated service must be complied with in accordance with dish requirements.
- 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

Identify the key characteristics of a specialised Asian cuisine.

Performance criteria

- 1.1 Ingredients appropriate to the specialist Asian cuisine are selected in accordance with dish requirements.
- 1.2 Ingredients are identified in the original language using the candidate's vernacular.

Outcome 2

Prepare, set up, and maintain workstations for specialised Asian cuisines in a commercial kitchen.

Performance criteria

- 2.1 Work areas are prepared and set up.
- Range may include but is not limited to – specialised equipment, layout, menu requirements, health and safety requirements.

- 2.2 Equipment and utensils are assembled in accordance with cuisine requirements.
- 2.3 Routine care and maintenance tasks are carried out in accordance with manufacturers' instructions.

Outcome 3

Prepare ingredients for specialised Asian cuisines in a commercial kitchen.

Performance criteria

- 3.1 Ingredients are prepared in accordance with the dish requirements.
- 3.2 Ingredients are selected, prepared and portioned in accordance with the cuisine and dish requirements.
- 3.3 Precision cutting techniques are applied in accordance with dish requirements.
- 3.4 Marinades and/velveting mixtures are prepared, portioned, and stored.
- 3.5 Sauces and flavourings are prepared in accordance with dish requirements.

Outcome 4

Cook and produce specialised Asian cuisine menu items in a commercial kitchen.

Performance criteria

- 4.1 Cookery methods required for specialised cuisine are applied in accordance with dish requirements.
- 4.2 Menu items are produced in the required sequence and time frame using applicable specialised techniques in accordance with dish requirements.
- 4.3 Flavours are blended and modified in accordance with the menu item and dish requirements.
- 4.4 Temperatures are controlled during cooking in accordance with dish requirements.
- 4.5 Food hygiene and health and safety requirements are complied with.

Outcome 5

Present cooked food for specialised Asian cuisines in a commercial kitchen.

Performance criteria

5.1 Crockery and other service ware is selected in accordance with the expectations of the cuisine.

Range may include but is not limited to – size, colour, shape, style.

5.2 Items are presented attractively for maximum customer appeal.

Outcome 6

Store and reconstitute cooked menu items for specialised Asian cuisines in a commercial kitchen.

Performance criteria

6.1 Dishes are stored in appropriate conditions and using appropriate methods to meet food safety requirements, retain taste, appearance, eating characteristics, shelf-life, and customer appeal.

6.2 Specific, prepared menu items are reconstituted and re-heated.

Range may include but is not limited to – correct conditions, correct temperature, required time.

Outcome 7

Follow safe workplace practices for specialised Asian cuisines in a commercial kitchen.

Performance criteria

7.1 All tasks are carried out in sequence in accordance with safety instructions and requirements.

7.2 Food hygiene and health and safety requirements associated with all equipment and facilities are observed.

7.3 A clean and tidy work is maintained in accordance with establishment 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 the Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.