

Title	Prepare, produce, and present vegetarian dishes for 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: prepare vegetables and lentils; produce vegetarian menu items; present vegetarian menu items; and store and reconstitute cooked menu items for 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

- 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*.
- Definitions**

Accompaniments may include but are not limited to – parathasa, puris, chapatis, bhajis, raw vegetables, pickles, relishes, chutneys, chillies, dipping sauce, pouring sauces.

Commodities and ingredients may include but are not limited to – fresh and dried root and leafy vegetables, lentils, rice, noodles, bean curd, egg, spices, herbs.

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.
- Range**

Vegetarian menu items may include but are not limited to – Chinese (stir-fried vegetables, noodles), Indian (dhal, potato and green papaya curry, spiced split peas, spiced okra), Thai (vegetables in coconut milk), Indonesian (vegetables with peanut sauce), Vietnamese (stir-fried vegetables); Japanese (tofu and fresh vegetables in miso soup), Malay and Nonya (vegetable curry). Evidence of seven dishes 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

Prepare vegetables and lentils for Asian cuisines in a commercial kitchen.

Performance criteria

- 1.1 A range of fresh, dried, or preserved commodities and ingredients is identified and selected in accordance with dish requirements.
- 1.2 Vegetables are prepared using precision cutting techniques in accordance with the dish requirements.

Range includes fresh, dried, leafy, root.
- 1.3 Herbs and spices are selected, measured and/or weighed, and blended with other ingredients in accordance with dish requirements.

Range fresh, preserved.
- 1.4 Any lentils or split peas are selected, soaked and cooked in accordance with dish requirements.

Outcome 2

Produce vegetarian menu items for Asian cuisines in a commercial kitchen.

Performance criteria

- 2.1 Vegetarian menu items are prepared in accordance with dish requirements.

Range may include but is not limited to – lentils/split peas.
- 2.2 Marinades, flavourings and sauce mixtures are prepared and stored.

2.3 Menu items are cooked in accordance with dish requirements.

Range may include but is not limited to – addition of curry powders, addition of curry pastes.

2.4 Equipment is used safely and cleaned and stored to avoid flavour contamination and transfer.

Outcome 3

Present vegetarian menu items for Asian cuisines in a commercial kitchen.

Performance criteria

3.1 Menu items are arranged and presented in accordance with dish requirements.

Range may include but is not limited to – appropriate service-ware, colour, texture, shape, accompaniments appropriate to cuisine style, visual presentation.

Outcome 4

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

Performance criteria

4.1 Storage methods and conditions are selected and applied to maintain quality.

Range may include but is not limited to – food safety, quality, shelf-life, retaining taste, optimising appearance, optimising eating characteristics.

4.2 Pre-prepared menu items are reconstituted and reheated.

Range correct conditions, correct temperature, required time.

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.