

Title	Produce curry pastes and powders in a commercial kitchen		
Level	3	Credits	6

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 ingredients; select, prepare, and use equipment; portion and prepare ingredients; prepare and use curry pastes and powders; and package and store curry pastes and powders, 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.
- 3 Range

Ingredients may include but are not limited to – aromatic leaves; (bayleaf, lemongrass); edible flowers; meat; peels (lemon, lime, orange); seafood; seeds; spices (ajwain, asafoetida, cinnamon, cardamom, cloves, coriander, cumin, fennel and fennel seeds, fenugreek, mace, mustard seeds, peppers, nutmeg, turmeric); vegetables.

Curry pastes and powders may include but are not limited to – Indian (chat, channa kai, curry powder and spice combination, Kashmiri, masala, garam masala, sambar), Indonesian (bumbu, kare), Malay and Nonya (gulai, rempa), Thai (gaeng). Evidence is required of three curry pastes and three curry powders.
- 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 ingredients for curry pastes and powders 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 Curry paste or curry powder 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 curry pastes and powders 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 curry pastes and powders in a commercial kitchen.

Performance criteria

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

Outcome 4

Prepare and use curry pastes and powders in a commercial kitchen.

Performance criteria

- 4.1 Curry paste or powder components are prepared, roasted and ground in accordance with the dish requirements.
- Range components may include but are not limited to – spices, herbs.
- 4.2 Pastes are cooked in accordance with the dish requirements.
- 4.3 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.
- 4.4 Pastes and powders are applied in the correct quantities to curries and other dishes in accordance with the dish requirements.

Outcome 5

Package and store curry pastes and powders in a commercial kitchen.

Performance criteria

- 5.1 Taste and quality are preserved through use of appropriate packaging.
- 5.2 Items are stored in appropriate environmental conditions.

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.