

Title	Prepare and produce naan 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: prepare and bake; and present and store, naan 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.

Ingredients may include but are not limited to – flour products, yeast products, fat compounds, milk products, baking powder.

Specialised equipment may refer to but is not limited to – tandoor (clay oven).
- 3 Range

Evidence of making naan on two separate occasions 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 and bake naan in a commercial kitchen.

Performance criteria

- 1.1 Ingredients are selected, weighed, and prepared in accordance with dish requirements.
- 1.2 Specified preparation techniques are completed, and naan are sized and shaped in accordance with dish requirements.
- 1.3 Naan are baked using specialised equipment in accordance with the dish requirements.

Outcome 2

Present and store naan in a commercial kitchen.

Performance criteria

- 2.1 Tableware is selected, and naan is attractively displayed to maximise customer appeal.
- 2.2 Naan are stored at correct temperature to preserve their freshness, appearance, and eating characteristics.

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.