

<b>Title</b>	<b>Prepare and produce complex Indian breads in a commercial kitchen</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<p>This unit standard is for people working in a commercial kitchen who have an understanding of presentation practices and 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 cook; and present and store complex Indian breads, in a commercial kitchen.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	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
 

*Accompaniments* may include but are not limited to – rice, vegetables, chutney, pickles, sauces, snacks, appetisers, main course dishes, beverages.

*Complex Indian breads* are breads which require more than baking basic doughs, and involve additional ingredient and processes.

*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.

*Equipment* may refer to but is not limited to – tava (cast iron pan), karahi (wok), tandoor (clay oven).

*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.
- 3 Range
 

Breads include but are not limited to – chapatis, naan, paratha, pooris, dosa.
- 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.

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## Outcomes and performance criteria

### Outcome 1

Select ingredients for complex Indian breads in a commercial kitchen.

#### Performance criteria

- 1.1 Food production requirements are established from food preparation list in accordance with dish requirements.
- 1.2 Ingredient amounts are calculated in accordance with dish requirements.
- 1.3 Ingredients for Indian breads are identified and selected from stores in accordance with the dish requirements.  
  
Range may include but is not limited to – quality, freshness, stock rotation policies.
- 1.4 Perishable supplies are checked for contamination prior to preparation.

### Outcome 2

Select, prepare, and use equipment for Indian breads in a commercial kitchen.

#### Performance criteria

- 2.1 Equipment of correct type and size is selected in accordance with dish requirements.
- 2.2 Equipment is checked for cleanliness and assembled.
- 2.3 Equipment is used safely and hygienically and in accordance with manufacturers' instructions.

### Outcome 3

Portion and prepare ingredients for complex Indian breads in a commercial kitchen.

**Performance criteria**

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

**Outcome 4**

Prepare and cook complex Indian breads in a commercial kitchen.

**Performance criteria**

- 4.1 Breads are shaped and sized in accordance with dish requirements.
- 4.2 Cooking method is selected and applied in accordance with bread type and dish requirements.
- 4.3 Food quality adjustments are made during preparation and cooking to optimise bread produced.

**Outcome 5**

Present and store complex Indian breads in a commercial kitchen.

**Performance criteria**

- 5.1 Bread is presented on appropriate service ware.
- 5.2 Accompaniments are added, as required.
- 5.3 Bread is visually evaluated, and presentation is adjusted.
- 5.4 Food safety, quality, and shelf-life are ensured by storing breads in appropriate environmental conditions.
- 5.5 Work area is cleaned, and surplus or re-usable items are disposed of or stored in accordance with environmental considerations, and cost-reduction initiatives.

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<b>Planned review date</b>	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

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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.