

<b>Title</b>	<b>Produce Indian sauces, dips, or accompaniments in a commercial kitchen</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<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; and prepare and present Indian sauces, dips, or accompaniments, 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
 

*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 – aromatics, fish sauce, fruits, herbs, spices, juices, shrimp paste, stocks, sweetening agents, tamarind, vegetables; evidence is required for two examples from each of – sauce, dip, and accompaniment.
- 4 Legislation relevant to this unit standard includes but is 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 Indian sauces, dips, or accompaniments 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 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 Indian sauces, dips, or accompaniments in a commercial kitchen.

#### Performance criteria

- 2.1 Equipment is selected.  
Range type, size.
- 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 Indian sauces, dips, or accompaniments 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, and herbs, spices and other ingredients are blended in accordance with the dish requirements.
- 3.3 Waste is minimised by making products available for re-use.

**Outcome 4**

Prepare Indian sauces, dips, or accompaniments in a commercial kitchen.

**Performance criteria**

- 4.1 Cooked and uncooked sauces, dips, or accompaniments are prepared in accordance with dish requirements and variations.
- Range variations may include but are not limited to – texture, consistency, size of ingredients, type and format of garnishes, combinations of ingredients, use of ingredients.
- 4.2 Fresh fruit sauces, as required, are prepared 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.

**Outcome 5**

Present Indian sauces, dips, or accompaniments in a commercial kitchen.

**Performance criteria**

- 5.1 Sauces, dips, or accompaniments are presented.
- Range may include but is not limited to – appropriate service-ware, garnishes, visual presentation.
- 5.2 Dishes are stored in appropriate environmental conditions.

<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.