

Title	Prepare, produce, and present basic Indian desserts and sweets in a commercial kitchen		
Level	3	Credits	10

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 to produce; produce; present; and store basic Indian desserts and sweets.</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 business*.
- 2 Definitions

Basic – the use of routine preparation and cooking methods, using fresh ingredients, and standard finishing and presentation techniques.

Cooking utensils may include but are not limited to – cast iron or stainless-steel pots, fry pans, steamers, woks, platters, cane baskets, banana-leaf linings, crockery.

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 – curry powders, fats, flavourings and aromatics, flours, gold leaf, herbs, spices, seed pods, milk products, preservatives, rice, rosewater, sweeteners, syrups, thickening agents.
- 3 Range

Indian desserts and sweets may include but are not limited to – laddu, balushahi, jalebi, petha, rasgulla, burfi, kalakand, ras malai, gajar-ka-halva, gulab jamoom, kheer, kulfi, malpue, shahitukra. Evidence is required of jamoom and one other dessert or sweet.

- 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 to produce basic Indian desserts and sweets in a commercial kitchen.

Performance criteria

- 1.1 Ingredients for Indian desserts and sweets are selected, measured and/or weighed in accordance with dish requirements.
- 1.2 Cooking utensils and equipment are selected and applied in accordance with the dish requirements.
- 1.3 Woks and associated equipment for preparing Indian desserts and sweets are assembled.

Outcome 2

Produce basic Indian desserts and sweets in a commercial kitchen.

Range compliance with food safety, and health and safety requirements.

Performance criteria

- 2.1 Desserts are prepared in the prescribed shapes and fillings in accordance with dish requirements.
- 2.2 Sweets are reheated or refried using standard procedures to meet customer requirements.
- 2.3 Quality control is maintained in the use of milk products and the addition of setting agents.

Outcome 3

Present basic Indian desserts and sweets in a commercial kitchen.

Performance criteria

- 3.1 Appropriate tableware is used in accordance with dish requirements.
Range may include but is not limited to – size, shape, colour.
- 3.2 Deserts and sweets are presented attractively using suitable garnishes and accompaniments in accordance with dish requirements.

Outcome 4

Store basic Indian desserts and sweets in a commercial kitchen.

Performance criteria

- 4.1 The shelf-life of accompaniments, sauces, and syrups is assessed.
- 4.2 Desserts and sweets are stored.
Range appropriate conditions to maintain quality and freshness.

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.