

<b>Title</b>	<b>Prepare and present basic hot and cold canapés in a commercial kitchen</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is for people working in a commercial kitchen who understand preparation practices and basic cooking techniques.</p> <p>People credited with this unit standard are able to: prepare basic canapés; present basic cold cocktail food; and cook and present basic hot canapés 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 Definitions
 

*Canapés* refer to hot or cold, savoury, bite-sized appetizers.

*Dish requirements* refer to 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.
- 2 Legislation relevant to this unit standard include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 Range
 

Hot canapés may include but are not limited to – spring rolls, wontons, kebabs, goujons, fritters, bruschettas, bouchées, filled pastry, frittatas; evidence of three different types of canapés is required.

Cold canapés may include but are not limited to – rolled, stuffed, on a base, sliced, skewered; evidence of three different types of canapés is required.

Ingredients used for cooking in this unit standard may be a combination of both pre-prepared for convenience, and fresh ingredients.
- 4 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 or similar for customers who have the same expectations for quality and timeliness as a paying customer.

5 All tasks are to be carried out in accordance with establishment requirements.

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## Outcomes and performance criteria

### Outcome 1

Prepare basic canapés in a commercial kitchen.

#### Performance criteria

1.1 Ingredients of the required type, quality and quantity are selected in accordance with dish requirements.

Range quality includes but is not limited to – smell, appearance, within expiry date, texture.

1.2 Ingredients and canapés are prepared using processes in accordance with the dish requirements.

### Outcome 2

Present basic cold cocktail food in a commercial kitchen.

#### Performance criteria

2.1 Cold canapés are garnished and presented in accordance with dish requirements.

2.2 Portion amounts and yields for cold canapés are identified and allocated in accordance with dish requirements.

### Outcome 3

Cook and present basic hot canapés in a commercial kitchen.

#### Evidence requirements

3.1 Canapés are cooked using appropriate processes in accordance with dish requirements.

Range processes include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of faults.

3.2 Hot canapés are finished and presented according dish requirements.

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<b>Planned review date</b>	31 December 2023
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	25 January 2018	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact ServicelQ [qualifications@ServicelQ.org.nz](mailto:qualifications@ServicelQ.org.nz) if you wish to suggest changes to the content of this unit standard.