

<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 canapés; 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 Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*.
- 2 Definitions
 

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

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

Hot canapés may include but are not limited to – spring rolls, wontons, kebabs, goujons, fritters, bruschetta, 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 canapé is required.

Ingredients used for cooking in this unit standard may be a combination of both pre-prepared for convenience, and fresh ingredients.

- 5 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.
- 6 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 may include but is not limited to – smell, appearance, freshness, within expiry date, texture.
- 1.2 Ingredients and canapés are prepared using processes in accordance with the dish requirements.

### Outcome 2

Present basic cold canapés 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.

#### Performance criteria

- 3.1 Canapés are cooked using appropriate processes in accordance with dish requirements.
- Range processes may include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of cooking faults.
- 3.2 Hot canapés are finished and presented according to dish requirements.

<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	25 January 2018	31 December 2023
Review	2	16 December 2021	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>.

#### Comments on this unit standard

Please contact 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.