

Title	Prepare, cook, and present complex dishes using meat substitutes in a commercial kitchen		
Level	4	Credits	10

Purpose	<p>This unit standard is for people who have an understanding of preparation practices and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and differing flavours and textures.</p> <p>People credited with this unit standard are able to prepare to cook; and cook and present, complex dishes using meat substitutes, in a commercial kitchen.</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 establishment*.
- 2 Definitions

Complex – the use of an intricate combination of advanced preparation techniques, cooking methods, and processes, using fresh ingredients, differing flavours and textures, and innovative finishing and presentation techniques.

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 – any policy, procedure, process, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
- 3 Range

tofu, tempeh seitan or textured vegetable protein; any other fresh or dried vegetable, nut or pulse; evidence of six dishes each using two different cooking methods and a minimum of two vegetables.
- 4 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.

- 5 References
Standard industry texts include but are not limited to – Foskett, D., *et al.* (2019), *Practical Cookery*. 14th ed. London: Hodder Education; Foskett, D., *et al.* (2016), *The Theory of Hospitality and Catering*. 13th ed. London: Hodder Education; Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify, or the most recent edition available.
- 6 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.
- 7 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.
- 8 Appropriate food safety measures and food handling for a commercial kitchen must be applied in the preparation, cooking and presenting of the dishes for this unit standard.

Outcomes and performance criteria

Outcome 1

Prepare to cook complex dishes using meat substitutes 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 – texture, matching flavours, appearance, smell, freshness, within expiry date; evidence is required of four measures of quality.
- 1.2 Ingredients are prepared using procedures that meet selected dish and establishment requirements in accordance with standard industry texts.
- Range methods may include but are not limited to – portioning, marinating, coating, stuffing, seasoning, dicing, slicing, mincing; evidence is required of a minimum of four methods.

Outcome 2

Cook and present complex dishes using meat substitutes in a commercial kitchen.

Performance criteria

2.1 Complex dishes are cooked in accordance with quality, dish and establishment requirements and standard industry texts.

Range quality includes but is not limited to – flavour profile, aroma, degree of cooking, appearance.

2.2 Cooking methods and processes are suitable for dish requirements.

Range methods may include but are not limited to – roasting, grilling, braising, frying (shallow, stir), sauté, baking, steaming, stewing, poaching, simmering, hāngi, umu; evidence is required of two wet and two dry methods; processes may include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of faults.

2.3 Cooked dishes are finished and presented to meet dish requirements.

2.4 Portion amounts and yields for dishes are identified and explained in accordance with dish and establishment requirements.

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	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 Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.