

<b>Title</b>	<b>Prepare and cook food products to pre-determined recipes in a food or related products production environment</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	People credited with this unit standard are able to: prepare to cook, and cook, food products to pre-determined recipes; and shut down and clean cooking equipment, in a food or related products production environment.
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<b>Classification</b>	Food and Related Products Processing > Food and Related Product Production
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<b>Available grade</b>	Achieved
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## Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
  - Health and Safety at Work Act 2015.
  - Food Act 2014.
  - Food Regulations 2015.
  - Resource Management Act 1991.
- 2 Definitions
  - Cook food products* means to cook using continuous cooking or batch cooking or similar automated cooking processes.
  - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
  - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 3 Assessment information
  - All activities and evidence must be in accordance with organisational procedures.

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## Outcomes and performance criteria

### Outcome 1

Prepare to cook food products to pre-determined recipes.

### Performance criteria

- 1.1 Preparation to cook food products is carried out.

- 1.2 Prior to use, product carrying lines and storage vessels are checked for cleanliness and freedom from contamination.
- 1.3 Availability, correctness of configuration, and fitness for purpose of cooking equipment are checked.
- 1.4 Prior to use, recipe for scheduled product production is checked for availability, currency, and accuracy.
- 1.5 Ingredients are checked for availability in sufficient quantity for scheduled and anticipated production and meet ingredient specifications.
- 1.6 Prior to use, ingredients are checked to ensure that they are stored in correct containers and in a location that optimises access for production.
- 1.7 Test equipment is calibrated to within current specifications.

## **Outcome 2**

Cook food products to pre-determined recipes in a food or related products production environment.

### **Performance criteria**

- 2.1 Automated cooking equipment is operated in a manner that optimises production and protects operator safety.
- 2.2 Ingredients for cooking are added to automated cooking equipment in correct sequence and quantity.
- 2.3 Food product is cooked to pre-determined recipe specifications.  
  
Range may include but is not limited to – minimal production downtime, minimal wastage.
- 2.4 Cooked food product is made available for intended purpose and in correct location.

## **Outcome 3**

Shut down and clean cooking equipment.

### **Performance criteria**

- 3.1 Equipment is prepared for shutdown and cleaned.
- 3.2 Equipment is shut down and energy is isolated and made free from product.
- 3.3 Equipment is cleaned and made free from contamination.
- 3.4 Clean cooking equipment is left available and in an operational condition for the next user.

<b>Planned review date</b>	31 December 2025
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	19 August 2004	31 December 2022
Review	4	19 March 2010	31 December 2022
Review	5	25 February 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
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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 Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.