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| **Emergent Lvl 5** | **Preservation technical skills and theory – elective** |

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| **Kaupae |** Level | 5 |
| **Whiwhinga |** Credit | 15 |
| **Whāinga |** Purpose | To provide ākonga with the ability to apply technical knowledge and theory to preservation of food items under observation in a culinary context |

**Hua o te ako me Paearu aromatawai |** Learning outcomes and assessment criteria

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
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| 1. Select and apply technical knowledge and theory to preserving food products. | 1. Preserve food products by employing standard techniques to meet sensory expectations. |
| 1. Control the method and degree of preservation of food products by applying technical knowledge and theory to achieve sensory balance. |

**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

Performance of all assessment activities must comply with Health and Safety at Work and Food Safety requirements, while maintaining food quality.

The assessment of this skill standard should be conducted in a real or simulated workplace setting.

Examples may include:

* Demonstrating ability to preserve different types of food items using various techniques such as canning, pickling, smoking, or dehydration. Assessment will be based on ability to follow proper food safety and preservation procedures and create a high-quality final product.
* Given a recipe that uses a preservation technique and asked to modify it to suit different dietary needs or preferences, while maintaining the preservation technique. Assessment will be based on ability to use technical knowledge and theory to create a modified recipe that meets customer needs and preferences.
* Creating a new preserved food product that uses a unique and innovative preservation technique. Assessment will be based on ability to use technical knowledge and theory to create a product that meets customer needs and preferences, and to explain the scientific principles behind the product's creation.
* A scenario where a preserved food item has been contaminated and requirement to determine the cause of the contamination and suggest a solution to prevent it from happening again in the future. Assessment will be based on ability to use technical knowledge and theory to identify the problem and provide a solution.

Assessment methods may include:

* Observation of practical skills in preparing and producing food products using preservation methods.
* Verbal questioning to assess knowledge and understanding of preservation, as well as food safety and hygiene principles.
* Peer and self-assessment to promote reflection and self-improvement.
* Portfolio assessment to demonstrate evidence of learning, such as recipes, photographs, and reflections on the learning process.

***Ngā momo whiwhinga |*** *Grades available*

Achieved

**Ihirangi waitohu |** Indicative content

The learning outcomes of this skills are established with the kaupapa of engaging with technical knowledge and theory to progress development of professional practice.

The principles of kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga are under the rangatiratanga of mana whenua and must underpin all learning in this skill standard.

Learning may cover but is not limited to the following content:

* Applying the theory of temperature and medium control (a deep understanding of the methods of cookery and what is happening in food preservation processes from a food science perspective) to transform ingredients into food products.
* Applying the theory of sensory analysis to allow for the development of sensory balanced food items.
* Applying the theory of nutrition and dietary restrictions for the development of safe to eat dishes.
* Preserving different types of food items using various techniques such as canning, pickling, smoking, or dehydration.
* Modifying recipes to suit different dietary needs or preferences, while maintaining the preservation technique.
* Determining the cause of the contamination where food has become contaminated and suggesting a solution to prevent it from happening again in the future.

**Rauemi |** Resources

Legislation relevant to this skill standard may include but is not limited to:

* + Food Act 2014.
  + Health and Safety in Employment Act 2015.

Applicable procedures found in the following:

* + Establishment performance guidelines and standards.
  + Equipment manufacturer’s procedures and specifications.
  + Government and local body legislation.

Definitions

* *Sensory expectations* refer to the anticipated experiences and perceptions that individuals have about the sensory aspects of food. These expectations involve the senses of sight, smell, taste, touch, and even hearing.
* *Standard techniques of preservation* include pH control, air exclusion, moisture exclusion, temperature control.
* *Technical knowledge* in this context covers the practice of controlling the method and degree of preservation to create food products that meet sensory expectations.
* *Theory* in this context means an ability to explain the effect of preservation to create a balanced sensory experience.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Service Sector > Hospitality > Cookery |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | 0112  This CMR can be accessed at: <https://www.nzqa.govt.nz/nqfdocs/maps/pdf/0112.pdf> |

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| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | 1 | [dd mm yyyy] | [dd mm yyyy] |
| **Arotakenga |** Review | 2 | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | N/A | | |
| **Rā arotake |** Planned review date | [dd mm yyyy] | | |

Please contact Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) to suggest changes to the content of this skill standard.