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| **Entry Lvl 4 Fat-based** | **Fat-based cookery** |

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| **Kaupae |** Level | 4 |
| **Whiwhinga |** Credit | 15 |
| **Whāinga |** Purpose | To provide ākonga with the ability to master fundamental techniques under supervision in a fat-based cookery context. This skill standard can be achieved in a variety of culinary settings or workplaces. |

**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. Prepare food products by applying fat-based cookery techniques for service to manuhiri. | 1. Prepare and cook food items safely by applying the techniques of fat-based cookery. |
| 1. Control seasoning, texture and degree of cooking to meet sensory expectations. |

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

*Assessment specifications:*

Assessment against the learning outcomes will be in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

Activities are to be carried out in accordance with Health and Safety at Work Act 2015 and Food Safety requirements.

Assessment methods may include:

* Observation of practical skills in preparing and producing fat-based food products.
* Verbal questioning to assess knowledge and understanding of fat-based cookery, 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.

The following scenarios are possible assessment settings:

* Given a specific fat-based cookery technique (e.g., sautéing or roasting) and asked to demonstrate the proper preparation and cooking of a dish using that technique. Assessment will be based on observation cooking techniques, adherence to safety protocols, and the final sensory outcome of the dish.
* Design a menu that includes multiple dishes prepared using various fat-based cookery techniques. Then execute the menu in a controlled culinary setting, considering safety, timing, and sensory aspects.
* Presented with different scenarios related to food safety in a fat-based cookery context. Identify potential hazards, suggest appropriate control measures, and explain how to handle and store fats safely.
* Given a standard fat-based cookery recipe and asked to modify it to meet specific dietary requirements or cultural preferences while ensuring the dish remains safe and meets sensory expectations.
* Presented with a challenging cooking situation, such as a malfunctioning cooking equipment or an unexpected change in the menu. Use fat-based cookery skills to overcome the challenge.

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

Achieved

**Ihirangi waitohu |** Indicative content

Learners should have an awareness of the theory of deliberate practice/reflection to support their acquisition of mastery skill.

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 the following content:

* Knowledge of basic culinary principles and techniques and their application, including ingredient selection, food preparation, cooking methods, and presentation in a fat-based cookery context.
* Applying the fundamental techniques of fat-based cookery, such as sweating, sautéing, frying, roasting, and confit.
* Differences between cooking with butter, oil, and other fats.
* Properties of different fats and how they react to heat.

**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.

Definition

* *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.

**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 |

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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 | <type here> | [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.