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| **Emerg Lvl 5 Curing-Smoking** | **Curing and smoking 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 curing and smoking 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 curing food products. | 1. Cure food products by controlling the method and degree of curing to meet sensory expectations |
| 1. Apply technical knowledge and theory of the effect of curing to food products to create a balanced sensory experience |
| 1. Select and apply technical knowledge and theory to smoking food products. | 1. Smoke food products by controlling the method and degree of smoking to achieve sensory balance |
| 1. Apply technical knowledge and theory of the effect of smoking to food products to create a balanced sensory experience |

**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.

Assessment should be based on the learner's ability to apply technical knowledge and theory to produce food products using curing and smoking methods. The assessment should include observation, questioning, and review of physical evidence developed during the process.

Evidence is required of a minimum of two techniques.

Assessment methods may include:

* Observation of practical skills in preparing and producing food products using curing and smoking methods
* Verbal questioning to assess knowledge and understanding of curing and smoking, 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.

Possible scenarios for assessment may include but are not limited to:

* in an American-style BBQ food-truck apply hot-smoke, curing and smoking techniques and theory to BBQing a beef brisket to achieve specified texture, flavour and aroma profiles.
* at a beach-side bar apply curing theory and techniques to prepare Kokoda, to achieve specified texture, flavour and aroma.
* in a vegan café, apply curing and cold smoking theory and techniques to produce carrot lox, with appropriate texture, flavour and appearance to closely mimic (salmon) lox.

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

Achieved

**Ihirangi waitohu |** Indicative content

The following learning outcomes 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 actually happening from a food science perspective) to create cured and/or smoked 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
* Different types of curing methods, such as dry curing, wet curing, and brining, and the food science principles involved in each method.
* Different types of wood used in smoking, such as, cherry wood, hickory, mānuka, tawa, rewarewa, pōhutukawa and their impact on flavour.
* How to analyse meat or other food products to determine the best curing and smoking methods to use to achieve desired outcomes.
* Appropriate temperatures and cooking times needed for different types of cured and smoked food products.
* Food safety regulations and principles, including the risks associated with improper curing and smoking methods, and implementing food safety practices in a culinary setting to ensure the safety of customers and colleagues.
* Troubleshooting common issues that may arise during the curing and smoking process, such as dryness, over-salting, or insufficient smoking.

**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.
* Technical knowledge in this context covers the practice of controlling the degree of curing and smoking to achieve sensory balance and food safety.
* Theory in this context means an ability to explain the effect of different curing and smoking methods on creating 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 |

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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] | N/A |
| **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.