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| **Novice Lvl3 Culinary** | **Novice Culinary Skills** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 15 |
| **Whāinga |** Purpose | To provide ākonga with the ability to carry out basic tasks efficiently under direction in a culinary context. This Skill Standard can be obtained in a variety of culinary contexts, e.g., restaurant, commercial catering, food truck, marae |

**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. Identify and retrieve food items as directed | 1. Complete tasks to match the expectations of hoamahi for speed and accuracy |
| 1. Prepare food items for further processing | 1. Maintain cleanliness of kitchen surfaces, utensils, and equipment according to safe and hygienic practices |
| 1. Use kitchen equipment, such as knives, ovens, and stovetops, to prepare basic ingredients for cooking |
| 1. Prepare food items as specified. |

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

*Assessment specifications:*

Learning will be assessed in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

Activities are carried out in accordance with Health and Safety at Work requirements and Food Safety requirements, while maintaining food quality.

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

Achieved

**Ihirangi waitohu |** Indicative content

The learning outcomes of this skill standard are established within the kaupapa of seeking clarification and learning - actively receiving and responding to instruction.

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 health and safety and food safety to prepare food for further preparation.
* Basic kitchen safety and hygiene principles, including the proper use and cleaning of kitchen equipment and tools, handling of food items, and the importance of maintaining a clean and sanitized workspace.
* Preparing and portioning basic food items such as vegetables, fruits, and proteins. Also, how to follow recipes and measure ingredients accurately.
* Cleaning and dishwashing principles, including proper handling and washing of dishes and equipment, as well as maintaining a clean and organised workspace.
* Handling and storing food items, including proper temperature control, labelling, and storage procedures.
* Time management principles, including proritising tasks, working efficiently, and meeting deadlines in a fast-paced kitchen environment.
* Cultural awareness and sensitivity in a kitchen context, including respecting cultural traditions and practices, and incorporating relevant cultural elements into food preparation and presentation.

**Rauemi |** Resources

* Legislation relevant to this skill standard includes but is not limited to: Health and Safety at Work Act 2015, Food Act 2014.
* Any instructions, policies or standards whether written or unwritten that are standard and applied in the workplace.

**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 | 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] |
| **Rā arotake |** Planned review date | [dd mm yyyy] | | |

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