

Level 1 Foundations of Boiling and Baking in Cookery

BakingBoiling

Kaupae Level	1
Whiwhinga Credit	3
Whāinga Purpose	This skill standard is intended for people who are studying the hospitality industry in a school or early tertiary learning environment. People credited with this unit standard are able to demonstrate knowledge of boiling and baking in cookery.
Whakaakoranga me mātua oti Pre-requisites	

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

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
1. Describe boiling in cookery.	a. Explain the boiling process.
	b. Identify food types suitable for boiling.
	c. Describe the nutritional benefits of boiling.
	d. Describe common problems associated with boiling, including undercooking and overcooking.
	e. Explain safety and hygiene requirements when boiling.
2. Explain baking in cookery.	a. Describe the baking process.
	b. Identify food types suitable for baking.
	c. Explain the nutritional benefits of baking.
	d. Describe common problems associated with baking, including undercooking and overcooking.
	e. Explain safety and hygiene requirements when using ovens and baking equipment.

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

Assessment specifications:

Assessment will be based on the following criteria:

- Clarity and accuracy in describing the boiling process.
- Identification of at least four food types suitable for boiling.
- Comprehensive description of the nutritional benefits of boiling.
- Clear explanation of common problems associated with boiling, including undercooking and overcooking.
- Thorough understanding of safety and hygiene requirements when boiling.
- Clarity and accuracy in describing the baking process.
- Identification of at least four food types suitable for baking.
- Comprehensive description of the nutritional benefits of baking.
- Clear explanation of common problems associated with baking, including undercooking and overcooking.
- Thorough understanding of safety and hygiene requirements when using ovens and baking equipment.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

- Foundational principles in boiling and baking techniques.
- Diverse food types suitable for boiling and baking.

Rauemi | Resources

All tasks are to be executed with reference to standard industry texts, such as:

- Foskett, D. et al. (2019) Practical cookery, 14th ed., London: Hodder Education
- Foskett, D. et al. (2021) The Theory of hospitality and catering, 14th ed. London: Hodder Education
- Christensen-Yule L. et al. (2023) The New Zealand chef, 5th ed., Auckland, New Zealand: Edify

or the most recent editions available.

Pārongo Whakaū Kounga | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Ringa Hora Services Workforce Development Council
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Service Sector > Hospitality > Hospitality - Foundation Skills
Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga CMR	0112

Hātepe Process	Putanga Version	Rā whakaputa Review Date	Rā whakamutunga mō te aromatawai Last date for assessment
Rēhitatanga Registration	Dd mm 2024	31 December 2029	N/A
Kōrero whakakapinga Replacement information	<type here>		

Rā arotake Planned review date	31 December 2029
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Please contact Ringa Hora Workforce Development Council qualifications@ringahora.nz to suggest changes to the content of this skill standard.