

Level 1 Fruit Vegetables Prepare and Present Fruit and Vegetables in culinary context

Kaupae Level	1
Whiwhinga Credit	3
Whāinga Purpose	This skill standard is designed for individuals studying the culinary sector in a school or early tertiary learning environment. Ākonga credited with this skill standard will be capable of preparing and presenting fruit and vegetables in the hospitality context.
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. Prepare and present fruit in culinary context.	a. Describe quality indicators for fruit including appearance, taste, ripeness.
	b. Prepare and present fruit in accordance with dish requirements.
2. Prepare and present vegetables in a culinary context.	a. Describe quality indicators for root vegetables considering cleanliness, firmness, appearance, freedom from imperfection.
	b. Describe quality indicators for green vegetables including appearance, crispness, freedom from infestation.
	c. Prepare and present vegetables in accordance with dish requirements.

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

Assessment specifications:

Dish requirements refer to any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this skill standard;

The following conditions apply when assessing against this unit standard:

- the candidate must be under no time pressure
- performance may be assessed against in a classroom environment
- equipment relevant to the unit standard must be available (this may be domestic equipment).

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

- *Green vegetables* refer to vegetables grown above the ground;
- *Hard fruit* refers to pips/stone at the core;
- *Root vegetables* refer to vegetables grown below the ground;
- *Soft fruit* refers to pips spread throughout the fruit.

Rauemi | Resources

The following standard industry texts are relevant to this skill standard:

- 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		

Please contact Ringa Hora Workforce Development Council qualifications@ringahora.nz to suggest changes to the content of this skill standard.