

Level 1 Hot Finger Food Prepare and present hot finger food in a hospitality context

Kaupae Level	1
Whiwhinga Credit	2
Whāinga Purpose	This skill standard is designed for individuals studying the hospitality industry in a school or early tertiary learning environment. Ākonga credited with this skill standard will be able to prepare and present hot finger food in a hospitality context.
Whakaakoranga me mātua oti Pre-requisites	<Delete row if not required>

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 hot finger food in a hospitality context	a. Describe types of hot finger food and accompaniments commonly used in the hospitality industry in accordance with standard industry texts.
	b. Prepare and hot finger food, meeting dish requirements.

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

Assessment specifications:

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).

The assessment will include both theoretical and practical components.

The candidate must demonstrate knowledge of hot finger food types and accompaniments through written or oral examination.

Practical assessment will require the candidate to prepare and present three different types of hot finger food in a simulated hospitality context.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

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 unit standard.

Learning for this skill standard may cover but isn't limited to:

- Hot Finger Food Types:
 - Spring rolls and/or filo parcels
 - Kebabs and/or satay
 - Goujons
 - Mini quiche
- Accompaniments:
 - Sweet chilli sauce
 - Peanut sauce
 - Tartare sauce
 - Aioli

Rauemi | Resources

Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.

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		

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