

Level 1 Meat Prepare, Cook, and Present Meat in a culinary context

Kaupae Level	1
Whiwhinga Credit	4
Whāinga Purpose	This skill standard is designed for individuals studying the hospitality industry in a school or early tertiary learning environment. Learners credited with this unit standard can demonstrate knowledge of meat preparation and cooking, and effectively prepare, cook, and present meat in culinary 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. Demonstrate knowledge of meat and meat substitute preparation and cooking in the culinary context.	a. Describe quality indicators for various types of meat.
	b. Explain preparation techniques for different types of meat.
	c. Outline cooking methods suitable for various meat types.
2. Prepare, cook, and present meat or meat substitute in the culinary context.	a. Prepare meat or meat substitute for cooking, considering dish requirements and using four different cookery methods
	b. Cook and present the chosen meat type or meat substitute in accordance with dish requirements, employing suitable methods.

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

Assessment specifications:

The assessment will be conducted in a classroom environment under the following conditions:

- 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).

Standard industry texts may be used to guide assessment.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

Learners should be familiar with quality indicators such as colour, fat content, appearance, smell, and texture for different meat types.

The qualities and appropriate methods of cooking of various types of meat: beef, lamb, goat, game meats, pork, poultry, or meat substitutes.

Appropriate methods may include but aren't limited to: grill, fry, roast, stew, hāngi, umu.

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.

Rauemi | Resources

Standard industry texts are relevant to this skill standard, 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.