

## Level 1 Sauce/Soup      Prepare and Present Sauce and Soup in the Hospitality Industry

<b>Kaupae   Level</b>	1
<b>Whiwhinga   Credit</b>	2
<b>Whāinga   Purpose</b>	This skill standard is designed for individuals studying the hospitality industry in a school or early tertiary learning environment. Ākonga with this skill standard will demonstrate the ability to prepare and present sauce and soup in the hospitality industry.
<b>Whakaakoranga me mātua oti   Pre-requisites</b>	<Delete row if not required>

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

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Prepare and Present Sauce in the Hospitality Industry.	a. Describe types of sauces commonly used in the hospitality industry
	b. Prepare the work area and equipment for use for sauce preparation
	c. Prepare and present one type of sauce to meet quality requirements
2. Prepare and Present Soup in the Hospitality Industry.	a. Describe types of soups commonly used in the hospitality industry
	b. Prepare the work area and equipment for use for soup preparation
	c. c. Prepare and present one type of soupe to meet quality requirements

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

#### Assessment specifications:

The candidate must be under no time pressure.

Performance may be assessed in a classroom environment.

Equipment relevant to the skill standard must be available (this may be domestic equipment).

Assessment will be based on the candidate's ability to correctly identify and describe types of sauces and soups.

Assessment will include the candidate's demonstration of proper preparation techniques for sauces and soups.

Quality of the presented soup and sauce will be assessed based on appearance, taste, degree of cooking, and consistency.

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

Achieved

### **Ihirangi waitohu | Indicative content**

Sauce Preparation and Presentation:

Identification and description of types of sauces (e.g., pan gravy, jus, béchamel, roux-based).

Proper techniques for preparing sauces in accordance with dish requirements.

Presentation of a sauce meeting quality requirements (e.g., appearance, taste, degree of cooking, consistency).

Soup Preparation and presentation:

Identification and description of types of soups (e.g., puree, broth, cream).

Proper techniques for preparing soups in accordance with dish requirements.

Presentation of a soup meeting quality requirements (e.g., appearance, taste, degree of cooking, consistency).

### **Rauemi | Resources**

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### **Pārongo Whakaū Kounga | Quality assurance information**

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

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

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