

Level 2 Cold Cold foods

Kaupae Level	2
Whiwhinga Credit	5
Whāinga Purpose	This unit standard is designed to develop the basic knowledge of people studying in this area and those working in a hospitality workplace. Ākonga will develop an understanding of cooking techniques relevant to commercial food production processes, focusing on salads and sandwiches.
Whakaakoranga me mātua oti Pre-requisites	N/A

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

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
1. Prepare, cook, and present cold food items.	a. Prepares, cooks, and presents production food items, specifically salads and sandwiches
	b. Creates various salad types, with appropriate dressings.
	c. Breads and fillings of sandwiches meet sensory expectations.
	d. Present food items in accordance with culinary expectations.

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

Assessment specifications:

Activity: Salad and Sandwich Creation

- Task: Prepare and present a creative salad and sandwich combination.
- Demonstrates knowledge of salad types, ingredients, and dressings.
- Incorporates a variety of textures, flavours, and colours in the salad.
- Properly assembles the sandwich with suitable bread and fillings.
- Considers factors such as balance, presentation, and taste.

Assessment specifications

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

Salads:

Different types of salads (e.g., green salads, pasta salads)
Preparation and assembly techniques for salads
Dressings, garnishes, and presentation of salads.

Sandwiches:

Types of sandwiches (e.g., cold, hot, grilled)
Selection and preparation of bread and fillings
Sandwich assembly and presentation techniques.

Rauemi | Resources

Health and Safety at Work Act 2015

Food Act 2014

Workplace instructions, policies, and standards (written or unwritten) related to food production cleanliness, knife skills, and health and safety.

Pārongo Whakaū Kounga | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Ringa Hora Services WDC
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Hospitality > Cookery
Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga CMR	0112 This CMR can be accessed at: https://www.nzqa.govt.nz/nqfdocs/maps/pdf/0112.pdf

Hātepe Process	Putanga Version	Rā whakaputa Review Date	Rā whakamutunga mō te aromatawai Last date for assessment
Rēhitatanga Registration	1	[dd mm yyyy]	[dd mm yyyy]
Arotakenga Review	<type here>	[dd mm yyyy]	[dd mm yyyy]
Kōrero whakakapinga Replacement information	This skill standard replaced Unit standards 13271-13285 and 24526		
Rā arotake Planned review date	[dd mm yyyy]		

Please contact Ringa Hora Services WDC at qualifications@ringahora.nz if you wish to suggest changes to the content of this skill standard.