

## School Festive

## Create a dish suitable for a festive occasion

<b>Kaupae   Level</b>	2
<b>Whiwhinga   Credit</b>	5
<b>Whāinga   Purpose</b>	This skill standard is designed to develop emergent capabilities in the creation of dishes that suitable for a cultural festivity. People studying this skill standard will be able to create culturally inspired dishes and discuss their relevance within a given context.
<b>Whakaakoranga me mātua oti   Pre-requisites</b>	N/A

### 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 cook festive dishes and discuss their relevance within a given cultural context	a. Explore a cultural festival and identify the role that food plays within it
	b. Propose a dish for a cultural festival and discuss its contextual relevance and suitability
	c. Prepare and serve a festive dish that meets cultural and contextual needs

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

#### Assessment specifications:

- The following learning outcomes are established within the kaupapa of seeking clarification and learning – actively receiving and responding to instruction. The principles of kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga must support all learning in this skill standard. Kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga are under the rangatiratanga of mana whenua.
- You will be assessed against the outcomes of your learning in conditions in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

#### Examples may include:

- Exploring Matariki and preparing a dish that brings whānau together
- Exploring Diwali festival and preparing a Besan Ladoo that shared with friends and family
- Exploring Easter and preparing a dish which is an adaption on the traditional Easter Bun.

**Ngā momo whiwhinga | Grades available**

Achieved

**Ihirangi waitohu | Indicative content**

Learning in the context of basic nutrition for culinary purposes could involve a comprehensive understanding of the following aspects:

- Understanding Festive Occasions:
  - Explore the significance of various festive occasions and the role of food in cultural celebrations.
  - Identify key elements that make a dish suitable for festive events, considering traditions, themes, and cultural diversity.
- Basic Culinary Skills for Festive Dish Creation:
  - Develop fundamental culinary skills such as knife techniques, food preparation, and cooking methods relevant to festive dishes.
  - Practice safe and hygienic food handling procedures with a focus on festive occasions.
- Ingredient Selection for Festive Flavors:
  - Learn to choose and combine ingredients that evoke the flavours and aromas associated with festive celebrations.
  - Understand the importance of seasonal and locally available ingredients for a festive dish.
- Festive Dish Presentation and Decoration:
  - Master the art of presenting dishes in a visually appealing manner suitable for festive occasions.
  - Explore basic decoration techniques to enhance the festive atmosphere through creative plating and garnishing.
- Cultural Sensitivity and Adaptation:
  - Develop an understanding of cultural preferences and dietary restrictions related to festive occasions.
  - Learn how to adapt recipes to accommodate various cultural and dietary considerations.
- Efficient Time Management for Festive Cooking:
  - Acquire time management skills to plan and execute the creation of a festive dish within a specified timeframe.
  - Understand the importance of coordination and organization in preparing multiple components for a festive meal.
- Feedback and Iterative Improvement:
  - Learn to accept and apply constructive feedback in the context of festive dish preparation.
  - Develop the ability to iterate and improve upon recipes based on personal experiences and feedback from others.
- Budgeting for Festive Dishes:
  - Understand basic budgeting principles to plan and purchase ingredients for a festive dish.
  - Learn to create delicious and visually appealing dishes within reasonable cost constraints.

**Rauemi | Resources**

Legislation relevant to this skill standard includes but is not limited to: Health and Safety at Work Act 2015, Food Act 2014.

Any instructions, policies or standards whether written or unwritten that are standard and applied in the workplace.

### Pārongo Whakaū Kounga | Quality assurance information

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

<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>	1	[dd mm yyyy]	[dd mm yyyy]
<b>Arotakenga   Review</b>	<type here>	[dd mm yyyy]	[dd mm yyyy]
<b>Kōrero whakakapinga   Replacement information</b>	This skill standard replaced Unit standard 30895 <i>Demonstrate knowledge of basic nutrition in commercial catering</i> .		
<b>Rā arotake   Planned review date</b>	[dd mm yyyy]		

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