

Level 2 Seasonal Create a contemporary dish featuring Seasonal ingredients

Kaupae Level	2
Whiwhinga Credit	5
Whāinga Purpose	This skill standard aims to cultivate emerging skills in crafting dishes that highlight seasonal Aotearoa New Zealand ingredients. Ākonga will develop the ability to source and select local seasonal ingredients while applying relevant culinary techniques to create a dish suitable for a contemporary food context.
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. Explore contemporary food trends, emphasizing the significance of featuring seasonal Aotearoa New Zealand ingredients.	a. Highlight key features of contemporary dishes that showcase seasonal local ingredients.
	b. Select regional ingredients and apply appropriate culinary techniques to create a dish suitable for a contemporary food context.
2. Select local seasonal ingredients and apply appropriate culinary techniques to create a dish suitable for a contemporary food context.	a. Craft a contemporary dish using Aotearoa New Zealand seasonal ingredients.

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

Assessment specifications:

- The learning outcomes of this skill standard are established within the kaupapa of seeking clarification and learning – actively receiving and responding to instruction.

Discuss or visually presenting contemporary dishes and the importance of local seasonal ingredients.

Completed contemporary dish, including documented ingredient selection, culinary techniques employed, and photographs showcasing the final presentation.

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:

- Identifying and utilizing seasonal produce available in Aotearoa New Zealand.
- Applying culinary techniques that enhance the flavours and textures of seasonal ingredients.
- Considering cultural and regional diversity in ingredient selection and culinary approaches.

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

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 standard 30895 <i>Demonstrate knowledge of basic nutrition in commercial catering</i> .		
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.