

School Street Prepare and cook basic street food dishes food

Kaupae Level	2
Whiwhinga Credit	5
Whāinga Purpose	This skill standard is designed to develop the basic knowledge of street food cuisine and its role within the hospitality sector. People studying this skill standard will be able to prepare and serve food that aligns with the service requirements and aesthetic characteristics of street food
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. Apply cookery process to transform ingredients into food items that align with the service requirements and aesthetic characteristics of street food	a. Explore (Research?), identify, and describe the service requirements and aesthetic characteristics of contemporary street food
	b. Prepare and cook a selection street food dishes
	c. Discuss how the prepared dishes align with the service requirements and aesthetic characteristics of street food

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.

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:

- Introduction to Street Food Culture:
 - Explore the diverse world of street food and its cultural significance.
 - Understand the history and evolution of street food, including popular dishes from various regions.
- Basic Culinary Skills for Street Food Preparation:
 - Develop fundamental culinary skills such as knife handling, chopping, and basic cooking techniques relevant to street food.
 - Practice safe and hygienic food handling procedures in the context of street food preparation.
- Ingredient Selection and Local Sourcing:
 - Learn to identify and select fresh, locally sourced ingredients suitable for street food dishes.
 - Understand the importance of seasonality and regional availability in creating authentic street food flavours.
- Street Food Dish Preparation Techniques:
 - Master the specific cooking methods used in street food preparation, such as grilling, frying, and quick stir-frying.
 - Explore techniques for creating distinctive textures and flavours commonly associated with street food.
- Food Presentation and Styling for Street Food:
 - Develop skills in presenting street food dishes attractively for customers.
 - Understand the importance of portion control and visual appeal in the context of street food.
- Hygiene and Safety in Street Food Vending:
 - Gain knowledge of food safety regulations and practices applicable to street food preparation.
 - Understand the importance of maintaining a clean and organized street food cooking environment.
- Customer Interaction and Service Skills:
 - Learn basic customer service skills and effective communication for engaging with customers at a street food stall.
 - Understand the importance of a positive customer experience in the success of a street food venture.
- Adapting Street Food Recipes:
 - Develop the ability to modify and adapt street food recipes based on customer preferences and dietary requirements.
 - Explore creative variations and innovations within the realm of basic street food dishes.

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.