

Level 2 Water Cooking in using water.

Kaupae Level	2
Whiwhinga Credit	20
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. They will be able to apply knowledge and skills in water-based cooking methods for commercial food production..
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 food items using boiling or steaming techniques.	a. Select appropriate ingredients.
	b. Determine correct water-to-ingredient ratio.
	c. Cook food items to meet sensory expectations.

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.

Examples may include:

Activity: Boiling and Steaming Station

- Task: Cook a variety of ingredients using boiling and steaming techniques.
 - Selects appropriate ingredients for boiling and steaming.
 - Determines the correct water-to-ingredient ratio.
 - Achieves desired doneness and texture.
 - Follows proper boiling and steaming methods.
 - Considers factors such as timing, seasoning and taste.

Assessment specifications

- 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.
- You must comply with workplace policies and procedures (written or unwritten) related to food production cleanliness, knife skills, and health and safety.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative contentBoiling:

Techniques for boiling various food items (e.g., pasta, vegetables, eggs)
 Proper use of water-to-ingredient ratio
 Achieving desired readiness through boiling.

Poaching:

Poaching liquids and their flavourings
 Poaching techniques for different foods (e.g., fish, fruits)
 Maintaining appropriate poaching temperature and time.

Steaming:

Steaming methods and equipment
 Steaming times for different ingredients
 Benefits of steaming in preserving nutrients and flavours.

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
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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.