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| **Lvl 3 ColdLarder** | **Cold larder food preparation** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to prepare cold larder food for service under supervision.This skill standard may be used in programmes leading to the New Zealand Certificate in Culinary Practice (Level 3) [Ref: XXXX]. |
| **Whakaakoranga me mātua oti |**Pre-requisites | Basic understanding of kitchen safety and hygiene.Proficiency in knife skills (as per the "Knife Skills Proficiency" standard). |

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

| **Hua o te ako |** Learning outcomes  | **Paearu aromatawai |** Assessment criteria |
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| 1. Prepare and present cold larder food products safely for service under supervision.
 | 1. Create cold larder food products incorporating seasonal and locally sourced ingredients while demonstrating competence in presentation and flavour.
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**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

Assessment against the learning outcomes will be in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

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

Activities are to be carried out in accordance with Health and Safety at Work Act 2015, Food Safety requirements, and following workplace procedures.

Evidence of three cold larder food products is required.

***Ngā momo whiwhinga |*** *Grades available*

Achieved.

**Ihirangi waitohu |** Indicative content

Learning may cover but is not limited to the following content:

* Principles of flavour balance in cold dishes.
* Dressing techniques for salads
* Creative presentation of cold larder dishes, including using garnishes for visual appeal and flavour Enhancement:
* Regional and international cold larder specialties:
* The obligations of staff operating under a food control plan.
* Handling and storing food safely in a cold larder context.
* Identifying potential hazards.

**Rauemi |** Resources

Legislation relevant to this skill standard may include but is not limited to:

* Food Act 2014
* Health and Safety in Employment Act 2015.

Applicable workplace procedures found in the following:

* Establishment performance guidelines and standards.
* Equipment manufacturer’s procedures and specifications.
* Government and local body legislation.

Definitions

* *Cold larder* refers to a designated area in a kitchen where cold dishes, salads, appetisers, and desserts are prepared and assembled.
* *Culinary context* refers to the wide variety of traditional and non-traditional hospitality environments, such as canteens, food trucks, marae wharekai, hotels and restaurants, artisan cafes.
* *Food control plan* – as defined in the Food Act 2014.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Workforce Services Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Service Sector > Hospitality > Cookery |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | 0112 |

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| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **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] |
| **Rā arotake |** Planned review date | [dd mm yyyy] |

Please contact Ringa Hora Workforce Services Development Council qualifications@ringahora.nz to suggest changes to the content of this skill standard.