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| **Lvl 3 Cultural Occasion** | **Create a contemporary food product for a cultural occasion** |

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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 devise and make a food product suitable for a cultural occasion under direction in a culinary context.This skill standard may be used in programmes leading to the New Zealand Certificate in Culinary Practice (Level 3) [Ref: XXXX]. |

**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. Identify a cultural occasion and a food product suitable to the occasion in a culinary context.
 | 1. Describe the cultural significance of the chosen occasion within its historical and social context.
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| 1. Explain the importance of authenticity and respect for cultural heritage in culinary practices related to the occasion.
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| 1. Communicate effectively and collaborate in the production of a cultural food product in a culinary context.
 | 1. Communicate effectively with stakeholders to understand preferences and expectations related to the cultural occasion.
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| 1. Collaborate with team members, if applicable, to coordinate dish preparation and service effectively.
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| 1. Select food items and create food product suitable to the occasion in a culinary context.
 | 1. Identify appropriate ingredients integral to the cultural dish for the specified occasion.
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| 1. Apply appropriate culinary techniques specific to the cultural cuisine being prepared.
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| 1. Execute food preparation methods to achieve desired flavours and textures consistent with cultural norms.
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| 1. Reflect and improve on development and creation of a food product suitable to the occasion in a culinary context.
 | 1. Reflect on experience and identify areas for improvement in cultural dish preparation.
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| 1. Receive feedback and adapt to evolving culinary trends and cultural practices.
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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 carried out in accordance with Health and Safety at Work Act, 2015, Food Safety requirements, and following workplace procedures.

Evidence of one food items is required.

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

Achieved

**Ihirangi waitohu |** Indicative content

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

Identifying cultural occasion

* Develop understanding of the cultural significance of the occasion.
* Responsible sourcing of food items, considering quality, freshness, and cultural authenticity.
* Appropriate culinary techniques specific to the cultural cuisine.

Communication

* Effective communication with stakeholders to understand preferences and expectations.
* Collaboration with team members, if applicable, to coordinate dish preparation and service.
* Seeking feedback from cultural experts or community members to enhance authenticity and quality.

Food production

* Cooking methods to achieve desired flavours and textures.
* Balancing flavours according to the traditional profile of the dish.
* The significance of key flavour components in cultural cuisine.

Food Safety

* Ensuring the safe storage, handling, and serving of food to prevent contamination.
* Food safety standards throughout the cooking process

Reflective practice

* Reflection on past experiences to identify areas for improvement.

**Rauemi |** Resources

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

Applicable workplace procedures found in the following:

* establishment performance guidelines and standards
* equipment manufacturer’s procedures and specifications
* Government and local body legislation.

Definitions

* *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.
* *Cultural occasion* refers to a specific event or celebration that holds cultural significance within a community or group, often marked by traditional practices, rituals, or gatherings centered around food.
* *Food control plan* – as defined in the Food Act 2014.
* *Reflective practice* refers to the process of critically examining one's experiences, actions, and outcomes to identify strengths, weaknesses, and areas for improvement, fostering continuous learning and professional development.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | 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] |
| **Kōrero whakakapinga |** Replacement information | <type here> |
| **Rā arotake |** Planned review date | [dd mm yyyy] |

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