|  |  |
| --- | --- |
| **Lvl3 Knife** | **Developing culinary knife competence and care** |

|  |  |
| --- | --- |
| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to competently apply knife skills 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]. |
| **Whakaakoranga me mātua oti |**  Pre-requisites | Basic understanding of kitchen safety and hygiene. |

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

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
| --- | --- |
| 1. Apply knife skills with accuracy and speed under supervision in a culinary context. | 1. Perform knife cuts with accuracy by carrying out a variety of knife skills, including slicing, dicing, and chopping. |
| 1. Ensure accessibility, edge protection, and accident prevention in a culinary context under guidance. | 1. Safely store, clean and maintain knives. |

**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 chiffonade, brȗnoise, julienne, baton is required.

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

Achieved.

**Ihirangi waitohu |** Indicative content

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

* Performing various knife cuts, including brȗnoise, julienne, baton.
* Executing a variety of knife skills, including slicing, dicing, and chopping, accurately.
* Selecting and using the appropriate knife for the specific ingredient.
* Storing knives safely, ensuring accessibility, edge protection, and accident prevention.

**Rauemi |** Resources

* Assorted knives (chef knife, paring knife, Chinese chef’s chopper (厨师菜刀, chúshī càidāo), etc.).
* Cutting boards.

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.

Definition

* *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.

**Pārongo Whakaū Kounga |** Quality assurance information

|  |  |
| --- | --- |
| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce 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 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | 1 | [dd mm yyyy] | N/A |
| **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 to suggest changes to the content of this skill standard.