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| **Lvl3 Local Ingredients** | **Create a contemporary food product featuring local ingredients** |

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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 that features local ingredients 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. Seek out and select regional ingredients to prepare a food product for a contemporary food context
 | 1. Explore a contemporary food context and identify how local ingredients are featured
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| 1. Select regional ingredients and apply appropriate culinary techniques to create a food product suitable for a contemporary food context
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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 2015 requirements, Food Safety requirements, and following workplace procedures.

Assessment must include evidence of a rationale for the choice of food product.

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

Achieved

**Ihirangi waitohu |** Indicative content

* The historical and cultural significance of local ingredients in regional cuisine.
* Sustainable sourcing practices and ethical considerations related to ingredient procurement.
* Experimenting with flavour profiles and culinary techniques to enhance the integration of local ingredients into contemporary food products.
* Collaboration with local producers and suppliers to access high-quality seasonal ingredients.
* Consumer preferences and market trends to inform the selection and presentation of local ingredients in contemporary culinary creations.

**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

* *Contemporary food context* refers to the present-day environment, trends, practices, and influences surrounding food production, consumption, distribution, and culture.
* *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

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| **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> |

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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 | This skill standard replaced Unit standard 30895 *Demonstrate knowledge of basic nutrition in commercial catering*. |
| **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.