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| **Lvl3 Seasonal** | **Create a contemporary food product featuring seasonal 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 seasonal 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. Explore contemporary food trends, emphasizing the significance of featuring seasonal Aotearoa New Zealand ingredients. | 1. Highlight key features of contemporary dishes that showcase seasonal local ingredients. |
| 1. Select regional ingredients and apply appropriate culinary techniques to create a food product suitable for a contemporary food context |
| 1. Select seasonal ingredients and apply appropriate culinary techniques to create a contemporaryfood product. | 1. Craft a contemporary food product using Aotearoa New Zealand seasonal ingredients |

**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.

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

Completed contemporary dish, including documented ingredient selection, culinary techniques employed, and photographs showcasing the final presentation.

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

Achieved

**Ihirangi waitohu |** Indicative content

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

* Identifying and using seasonal produce available in Aotearoa New Zealand, considering factors such as freshness, availability, and sustainability.
* Applying culinary techniques that enhance the flavours, textures, and presentation of seasonal ingredients.
* Cultural and regional diversity in ingredient selection and culinary approaches..
* Collaborating with local producers, farmers, and suppliers to source high-quality seasonal ingredients, fostering relationships within the local consumers.
* Considering market trends and consumer preferences to inform the selection and presentation of local seasonal ingredients.

**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

* *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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this skill standard.