|  |  |
| --- | --- |
| **Lvl3 Special diet** | **Apply knowledge of dietary requirements in a culinary context** |

|  |  |
| --- | --- |
| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to pply knowledge of dietary requirements 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 |
| --- | --- |
| 1. Recognise diverse special dietary requirements in a culinary context | 1. Identify at least three distinct special dietary requirements from provided scenarios or case studies. |
| 1. Gather information about special dietary requirements from individuals or groups and prepare and cook food products in a culinary context. | 1. Communicate with individuals or groups to gather accurate information regarding their special dietary needs, and assess nutritional content. |
| 1. Modify food products to accommodate different special dietary requirements while adhering to relevant cultural, religious, or ethical guidelines |
| 1. Ensure nutritional adequacy and culinary quality. |

**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 three 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:

**Introduction to Special Dietary Requirements**

* The importance of catering to diverse dietary needs in culinary settings.
* Common special dietary requirements such as gluten-free, lactose-free, Halal, Kosher, vegan, and vegetarian diets.

**Identification of Special Dietary Requirements**

* Adapting traditional recipes to meet special dietary requirements, with a focus on maintaining taste, texture, and visual appeal.

**Meal Planning**

* Cooking approaches for vegan and vegetarian diets, such as incorporating tofu or tempeh as meat substitutes or using nutritional yeast for flavour.
* Incorporating substitutes and alternative food items while maintaining flavour and nutritional value.

**Cultural, Religious, and Ethical Considerations**

* Respecting cultural practices and religious beliefs when preparing and serving food.

**Effective Communication**

* Practical communication for gathering accurate information about dietary needs and preferences.

**Food Safety and Hygiene Practices**

* Safe handling practices for allergen-free cooking to prevent cross-contact and ensure food safety.

**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.

**Pārongo Whakaū Kounga |** Quality assurance information

|  |  |
| --- | --- |
| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services WDC |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Service Sector > 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 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | <type here> | [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 WDC at [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this skill standard.