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| **Lvl 3 Culinary** | **Apply essential culinary skills** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 20 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to perform essential tasks 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. Apply essential culinary skills to identify ingredients to prepare for further processing as directed in a culinary context. | 1. Prepare food items by applying ingredient knowledge, and culinary techniques while maintaining food quality. |
| 1. Complete specified tasks promptly and accurately. |
| 1. Use kitchen equipment, including knives, ovens, and stovetops to prepare ingredients for further processing. |
| 1. Use resources in a sustainable manner. |
| 1. Comply with food safety requirements of the workplace. |
| 1. Comply with health and safety requirements of the workplace. |

**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 five 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:

**Food Safety and Health Standards**

* Applying health and safety theory to food preparation.
* Obligations of staff under food control plans.
* Staff responsibilities for complying with health and safety requirements.

**Efficiency and Workspace Management**

* Organising and maintaining an efficient workspace.
* Time management principles for prioritising tasks and meeting deadlines.
* Accurate preparation, measurement, and portioning to minimise waste.

**Kitchen Operations and Cultural Sensitivity**

* Cleaning and dishwashing principles, including equipment handling and washing.
* Selecting and using appropriate knives confidently and safely.
* Storing and maintaining knives safely and effectively.
* Cultural awareness and sensitivity in kitchen practices.

**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.
* *Food control plan* – as defined in the Food Act 2014.

**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] |
| **Rā arotake |** Planned review date | [dd mm yyyy] | | |

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