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| **Lvl3 MeatSub** | **Prepare and cook food products using meat substitutes in a culinary context** |

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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 prepare, cook, and finish dishes using meat substitutes 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. Prepare and cook food products using meat substitutes in a culinary context.
 | 1. Prepare and cook food items by applying ingredient knowledge, and cooking techniques while maintaining food quality.
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| 1. Apply cooking methods and processes suitable for food product requirements, using both wet and dry methods.
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| 1. Finish cooked meat substitutes to meet food product requirements.
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| 1. Identify and apply portion amounts and yields for the dishes in accordance with food product and workplace requirements
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**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

Recommended knowledge and skills for entry: Unit 167, *Practise food safety methods in a food business under supervision*; or Skill Level 3 Food Safety *Apply food safety practices in a food-related workplace.*

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 four dishes each using two different cooking methods is required.

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

Achieved

**Ihirangi waitohu |** Indicative content

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

Characteristics and Varieties of Meat Substitutes

* Qualities of tofu, tempeh, seitan, TVP, and other vegetable, nut, or pulse-based alternatives and variations in texture, flavour, and nutritional profiles.

Preparing Meat Substitutes

* Techniques such as marinating, seasoning, pressing, slicing, and shaping.
* Pre-cooking processes like smoking, grilling, or baking to enhance flavour and texture.

Cooking Methods and Adaptation

* Apply cooking methods for meat substitute food products

Presentation, Portioning, and Sustainability

* Creative presentation ideas for visual appeal.
* Portion control, yield management, and waste minimisation.
* Ethical sustainability practices, sourcing considerations, and environmental implications of meat substitutes.

**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.
* *Meat substitute* refers to: tofu, tempeh seitan or textured vegetable protein; any other fresh or dried vegetable, nut or pulse.
* *Quality* refers to flavour, smell, degree of cooking, appearance.
* *Standard industry texts include but are not limited to –* Foskett, D., et al. (2019), *Practical Cookery. 14th ed.* London: Hodder Education; Foskett, D., et al. (2021)*, The Theory of Hospitality and Catering. 14th ed.* London: Hodder Education; Christensen-Yule, L. and Neill, L. (2023*), The New Zealand Chef. 5th ed.* Auckland, NZ: Edify, or the most recent edition available.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | <type here> |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Field > Subfield > Domain |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | <nnnn> |

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| **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 Workforce Development Council qualifications@ringahora.nz to suggest changes to the content of this skill standard.