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| **Lvl 4 Fat-based**  | **Mastering the techniques of fat-based cookery**  |

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| **Kaupae |** Level | 4 |
| **Whiwhinga |** Credit | 15 |
| **Whāinga |** Purpose | The purpose of this skill standard is to provide ākonga with the ability to develop mastery of fat-based cookery techniques in a culinary context.This skill standard has been developed primarily for assessment within programmes leading to the New Zealand Certificate in Culinary Practice (Level 4) [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 food products for service by applying fat-based cookery techniques, professional knowledge, skills and reflective practice.
 | 1. Prepare and cook food items safely by applying the techniques of fat-based cookery.
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| 1. Control seasoning, texture and degree of cooking to meet sensory expectations.
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| 1. Reflect positively and respond constructively to feedback on own performance.
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| 1. Establish and consistently maintain high quality standards and working processes under pressure.
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**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

The learning outcomes of this Skills standard are established with the kaupapa of engaging with technical knowledge and theory to progress development of professional practice.

Assessment against the learning outcomes will be in a culinary workplace or in training facilities that realistically reproduce the conditions of a workplace.

Activities are to be carried out in accordance with Health and Safety at Work Act 2015, Food Safety requirements, and following workplace procedures.

Proficient use of fat-based techniques such as roasting, baking, braising, grilling, frying, sautéing, confit, rendering, and sweating to various food items, adhering to established guidelines for each specific fat-based cooking technique.

Evidence is required of four techniques. Evidence is required of proteins, and carbohydrates.

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

Achieved

**Ihirangi waitohu |** Indicative content

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

* Knowledge of basic culinary principles and techniques and their application, including ingredient selection, food preparation, cooking methods, and presentation in a fat-based cookery context.
* Applying the fundamental techniques of fat-based cookery, such as sweating, sautéing, frying, roasting, and confit.
* Differences and properties of different fats, and how they react to heat.
* How to handle and store food safely.
* Identifying potential hazards, suggesting appropriate control measures.
* Developing reflective practice to improve skills.

**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.

Definition

* *Fat-based cookery* refers to the process of attaining a comprehensive grasp of diverse food preparation skills, encompassing ingredient knowledge, cooking methods, and presentation techniques essential for proficiency in food production. This culinary technique involves cooking with fats, such as vegetable oils, butter, ghee, schmaltz (chicken fat), duck fat, tallow, or lard.
* *Sensory expectations* refer to the anticipated experiences and perceptions that individuals have about the sensory aspects of food. These expectations involve the senses of sight, smell, taste, touch, and even hearing.

**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 | Service Sector > 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] |
| **Kōrero whakakapinga |** Replacement information | N/A |
| **Rā arotake |** Planned review date | [dd mm yyyy] |

Please contact Ringa Hora Services Workforce Development Council at qualifications@ringahora.nz to suggest changes to the content of this skill standard.