|  |  |
| --- | --- |
| **Lvl 4 Knife** | **Mastering knife proficiency in a culinary context** |

|  |  |
| --- | --- |
| **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 knife skills 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). |
| **Whakaakoranga me mātua oti |**Pre-requisites | Lvl 3 Food Safety *Apply food safety practices in a food-related workplace*, Level 3, credits 5. |

**Hua o te ako me Paearu aromatawai |** Learning outcomes and assessment criteria

| **Hua o te ako |** Learning outcomes  | **Paearu aromatawai |** Assessment criteria |
| --- | --- |
| 1. Apply knife skills with professional accuracy and speed under guidance in a culinary context.
 | 1. Slice, dice, chop and shape food items at a professional speed.
 |
| 1. Safely store, clean and maintain knives in a culinary context under guidance.
 | 1. Ensure accessibility, edge protection, and accident prevention.
 |
| 1. Apply effective knife cleaning techniques, removing food residues and contaminants without causing damage.
 |
| 1. Maintain knives by honing, sharpening, and proper handling to preserve blade sharpness and prevent corrosion.
 |

**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.

Evidence of chiffonade, brȗnoise, julienne, baton is required.

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

Achieved.

**Ihirangi waitohu |** Indicative content

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

* Performing precise knife cuts with accuracy, demonstrating the ability to handle various cutting techniques effectively.
* Executing a variety of knife skills, including slicing, dicing, and chopping, at a professional speed, demonstrating proficiency in transforming ingredients into food products.
* Selecting and using the appropriate knife for the specific ingredient.
* Storing knives safely, ensuring accessibility, edge protection, and accident prevention.
* Maintaining knives by honing, sharpening and proper handling to preserve the quality of the knives and prevent corrosion.

**Rauemi |** Resources

* Assorted knives (chef knife, paring knife, Chinese chef’s chopper (厨师菜刀 (chúshī càidāo)), etc.).
* Cutting boards.

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

*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 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 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration  | 1 | [dd mm yyyy] | N/A |
| **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 Workforce Development Council qualifications@ringahora.nz to suggest changes to the content of this skill standard.