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| **L3 Coldlarder** | **Prepare and present cold larder food products for service under supervision in a culinary environment** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | This skill standard is for people to have the skills and knowledge to prepare and present cold larder food for service under supervision in a culinary environment.This skill standard has been developed primarily for use in programmes leading to the New Zealand Certificate in Cookery (Level 3) [Ref: 2100]. |

**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 present cold larder food products for service under supervision in a culinary environment.
 | 1. Prepare a variety of cold larder food items using appropriate techniques in accordance with food product and workplace requirements.
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| 1. Present cold larder food products using appropriate garnishes and plating techniques.
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**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.

Activities are to be carried out in accordance with the Health and Safety at Work Act 2015, industry food safety requirements, and established workplace procedures.

Evidence is required of three different cold larder food products, examples being salad, bread and dips, cold finger food, sandwich

All food products must meet industry standards for flavour, texture, temperature, and presentation.

Definitions**:**

*Cold larder* refers to a designated area in a kitchen where cold dishes, salads, and appetisers are prepared and assembled.

*Culinary environment* refers to the wide variety of traditional and non-traditional hospitality workplaces, such as canteens, food trucks, marae wharekai, hotels and restaurants and artisan cafés.

*Industry standards* in relation to texture, flavour, and visual appeal of food refer to established benchmarks or guidelines that define the expected quality and characteristics of food products. These standardsestablish consistency, safety, and consumer satisfaction.

*Marinating* refers to using acids, oils, herbs, and spices to infuse flavour into cold larder items.

*Pickling* refers to the process of preserving food in a solution of vinegar, salt, and sometimes sugar or spices.

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

Achieved.

**Ihirangi waitohu |** Indicative content

* Types of cold larder food products: salads, sandwiches, cold sauces, cold appetisers and hors oeuvres.
* Ingredient selection – based on quality, quantity, appearance, smell, freshness, seasonal and expiry date.
* Mise en place techniques: ingredient selection, portioning, cutting, and storage methods.
* Methods and techniques: marinating and pickling,.
* Principles of flavour balance in cold dishes.
* Creative presentation of cold larder dishes: use of colour, texture and balance.
* Handling and storing food safely.
* Awareness of allergens and special dietary requirements.
* Identifying potential hazards.

**Rauemi |** Resources

Legislation relevant to this skill standard:

* Food Act 2014
* Health and Safety in Employment Act 2015
* New Zealand. Ministry for Primary Industries. New Zealand Food Safety (2024) [A guide to allergen labelling: knowing what’s in your food and how to label it](https://www.mpi.govt.nz/dmsdocument/50725-Allergen-labelling-Knowing-whats-in-your-food-and-how-to-label-it)*.* Wellington: the Ministry or latest ed.

Reference books:

Christensen-Yule, L. & Neill, L. (2023) *The New Zealand chef*. 5th ed. Edify, or latest ed.

Foskett, D.  & al. (2019) *Practical cookery: for level 2 commis chef apprentices and NVQS*. 14th ed. Hodder Education, or latest edition.

Librairie Larousse Gastronomic Committee (2009) *New Larousse gastronomique*. Completely rev. and updated. Random House, or latest edition.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Workforce Services 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] | N/A |
| **Kōrero whakakapinga | Replacement information** |  |
| **Rā arotake |** Planned review date | 31 December 2030 |

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