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| **L3 Counter** | **Prepare and present food products for counter service in a culinary environment** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | This unit standard is for people to have the skills and knowledge required to prepare, assemble, and present a range of food products suitable for counter service 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 food products for counter service in a culinary environment. | 1. Prepare food items using appropriate techniques and equipment, |
| 1. Assemble food products to meet quality and consistency standards. |
| 1. Present food products that are visually appealing, labelled and stored correctly. |
| 1. Adhere to food safety regulations and guidelines to prevent contamination and ensure customer safety. |

**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

Assessment must be conducted in a culinary workplace or training kitchen environment that matches the conditions of a culinary workplace.

Assessment activities must be carried out in accordance with Health and Safety at Work Act 2015, Food Safety requirements, and following workplace procedures.

Evidence is required of at least three different counter food products choosing from:

sandwiches, wraps, salads, sweet or savoury baked goods

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

Definition

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

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

*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.

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

Achieved

**Ihirangi waitohu |** Indicative content

* Types of cabinet food (e.g., sandwiches, wraps, salads, sweet and savoury baked goods).
* Preparation techniques (e.g., slicing, mixing, baking, assembling).
* Use of commercial kitchen equipment.
* Portion control and recipe adherence.
* Presentation techniques (e.g., garnishing, layering, use of colour and texture).
* Packaging and labelling requirements.
* Display methods (e.g., refrigeration, ambient cabinets).
* Food safety regulations and best practices.
* Cross-contamination prevention.
* Temperature control and storage guidelines.
* Cleaning schedules and sanitisation procedures.
* Awareness of allergens and special dietary requests.

**Rauemi |** Resources

Legislation relevant to this skill standard includes but is not limited to:

* Health and Safety at Work Act 2015
* Food Act 2014.
* 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., and Neill, M. (2023) *The New Zealand chef*. 5th ed. Edify, or latest edition

Foskett, D*., et al*. (2019), *Practical Cookery*. 14th ed. London: Hodder Education.

**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] | N/A |
| **Arotakenga |** Review | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | <type here> | | |
| **Rā arotake |** Planned review date | 31 December 2030 | | |

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