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| **L3 Sandwiches** | **Prepare and present sandwiches 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 required to prepare and present a variety of sandwiches ensuring high standards of taste, presentation, and hygiene 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 sandwiches in a culinary environment. | 1. Select and prepare a variety of fresh and high-quality ingredients. |
| 1. Assemble and present sandwiches using a variety of ingredients, ensuring balanced flavours and textures. |
| 1. Adhere to food safety regulations and guidelines to prevent contamination and ensure customer safety, including storage and handling. |

**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 carried out in accordance with Health and Safety at Work Act 2015, Food Safety requirements, and following workplace procedures.

Evidence is required of three different sandwiches, of which one must be hot.

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

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 and 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.

*Sandwich* refers toa versatile, handheld food typically made by layering fillings—such as proteins, vegetables, and spreads—within, between, or atop a bread or bread-like base. Beyond sliced bread, other variations could include but are not exclusive of, Vietnam’s bánh mì (baguette with grilled meats and pickles), Japan’s sando (milk bread with egg or pork katsu), China’s bao bun (steamed bun with pork and pickles), the Middle Eastern shawarma wrap, and Scandinavia’s smørrebrød (open-faced rye with cured toppings).

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

Achieved

**Ihirangi waitohu |** Indicative content

Types of sandwiches:

* Different types of sandwich such as: club sandwiches, paninis, wraps, burritos, quesadillas, toasted, grilled and open-faced sandwiches.

Ingredient selection:

* Criteria for selecting high-quality ingredients, including baguettes, ciabatta, sourdough, rye, rolls, panini, wraps and other bread products, proteins, vegetables, spreads, and condiments.
* Awareness of allergens and special dietary requests.

Preparation techniques:

* Techniques for preparing ingredients, such as slicing, chopping, dicing, grilling, and toasting..

Assembly techniques:

* Methods for layering and arranging ingredients to create visually appealing and flavourful sandwiches.

Presentation skills:

* Techniques for plating and garnishing sandwiches to enhance their visual appeal.

Hygiene practices:

* Best practices for maintaining hygiene and safety in a culinary environment, including proper handwashing, sanitising surfaces, and storing ingredients correctly.
* Awareness of allergens and special dietary requirements.

**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, L. (2023*), The New Zealand Chef. 5th ed.* Auckland, NZ: Edify, or the most recent edition available.

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

Foskett, D., et al. (2021)*, The Theory of Hospitality and Catering. 14th ed.* London: Hodder Education.

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 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 |
| **Kōrero whakakapinga |** Replacement information | This skill standard replaced unit standard 13282 | | |
| **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.