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| **L3StoSauSou** | **Prepare, cook and present stocks, sauces and soups 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, cook and present stocks, sauces and soups 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

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| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
| 1. Prepare, cook and present stocks, sauces, and soups in a culinary environment. | 1. Select appropriate ingredients for different types of stocks, sauces, and soups. |
| 1. Follow standard recipes and workplace procedures to prepare, cook, and present stocks, sauces, and soups. |

**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 of one stock, two different types of sauces and two different types of soups..

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

Definitions

*Culinary environment* refers to the wide variety of traditional and non-traditional hospitality environments, 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

Food Safety and Health Standards

* Applying health and safety theory to food preparation.
* Staff responsibilities for complying with health and safety requirements.
* Strain stocks, finish and store stocks, sauces, and soups correctly to maintain quality and safety.

Preparation techniques

* Chopping, slicing, dicing and other basic knife skills.
* Accurate preparation, measurement, and portioning to minimise waste.

Cooking methods

* Simmering, boiling, reducing, roasting and other relevant techniques.
* Time or degree of cooking, temperature, change in conditions
* Identification and correction of cooking faults

Recipes and procedures

* Stocks- brown, white, fish, vegetable
* Sauces – béchamel, velouté, cold emulsion
* Soups – purée, broth, cream, chowder

Storage and food safety

* Correct methods for storing stocks, sauces and soups to ensure nutritional value and safety.
* 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, 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 13300 | | |
| **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.