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| **L4 Butchery** | **Apply technical butchery skills and culinary knowledge to select, prepare, and present meat cuts in a culinary environment** |

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| **Kaupae |** Level | 4 |
| **Whiwhinga |** Credit | 5/10 |
| **Whāinga |** Purpose | This skill standard is for people preparing to work as chefs in the culinary sector. They will be able to apply technical knowledge and skills of butchery under supervision in preparing food products within a culinary context This skill standard has been developed primarily for assessment within programmes leading to the New Zealand Certificate in Cookery (Level 4) [Ref: 2101]. |

**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. Apply technical butchery skills and culinary knowledge to select, prepare, and present meat cuts in a culinary environment.
 | 1. Identify and select appropriate meat cuts from a butchered carcass, ensuring hygiene and safety standards are maintained throughout the process.
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| 1. Apply butchery techniques to cut, debone, trim, and portion meats accurately in accordance with specific culinary requirements
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| 1. Comply with food safety regulations, storage guidelines, and ethical butchery practices within a professional culinary setting.
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| 1. Evaluate the quality of meat products prepared for service to identify opportunities for improvement.
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**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 realistically 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 preparation for six food products.

Food products must be prepared and presented to industry standards.

Definitions

*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 cafes.

*Service* refers to the presentation and delivery of food products that meet industry standards for quality, hygiene, and aesthetic appeal.

*Technical knowledge* in this context refers to the ingredients, techniques, and processes used in preparing and presenting food products, including safe handling and storage.

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

Achieved

**Ihirangi waitohu |** Indicative content

Meat Identification and Selection

* Characteristics of different meat cuts, including tenderness, fat content, and appropriate culinary applications.
* Ethical and sustainable sourcing practices.
* Impact of aging techniques, such as wet aging and dry aging, on meat flavour and texture.

Butchery Techniques

* Cutting Methods: Precision cutting, deboning, trimming, and portioning.
* Knife Skills: Sharpening, handling, and using knives safely and effectively.

Advanced Techniques

* French trimming, butterflying

Food Safety and Hygiene

* Storage Requirements: Proper refrigeration, freezing techniques, and vacuum sealing.
* HACCP Principles: Hazard identification and risk prevention in meat handling.
* Cross-Contamination Prevention: Safe handling of raw meat, cleaning procedures, and sanitisation practices.

Reflective Practice

* Evaluating the effectiveness of butchery techniques in food preparation.
* Identifying areas for improvement in precision, safety, and efficiency.
* Understanding customer preferences and industry trends in meat preparation.

**Rauemi |** Resources

* Food Act 2014
* Health and Safety at Work Act 2015.

References

Christensen-Yule, Lesley and Neil, Lindsay (2023) *New Zealand chef*, 5th ed. Edify, or latest edition.

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

Labensky, Sarah, et al (2024) *On cooking: a textbook of culinary fundamentals*, 7th ed. Pearson, or latest edition

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

Equipment Manuals and Resources

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.

Manufacturers' Guides:

Instruction manuals for equipment like steamers, fryers, and ovens often include method-specific tips.

Sous Vide Precision Cooking Guides: For poaching and braising techniques where sous vide equipment is used.

Scientific and Technical Insights:

HACCP Resources: Incorporate hygiene and safety procedures related to methods like frying and blanching.

**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 standards  |
| **Rā arotake |** Planned review date | [dd mm yyyy] |

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