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| **L4 Charcuterie** | **Apply technical knowledge and skills to prepare and present charcuterie products 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 under supervision in preparing and presenting charcuterie 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 knowledge and skills to prepare and present charcuterie products in a culinary environment. | 1. Identify and select quality cuts of meat suitable for charcuterie and forcemeat production. |
| 1. Prepare charcuterie products in a culinary workplace. |
| 1. Demonstrate hygienic and safe handling, storage, and preservation practices. |
| 1. Present charcuterie products for service in a culinary workplace. |
| 1. Evaluate the quality of charcuterie products prepared for service to identify opportunities for improvement. |

**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 four food products.

Food products must be prepared and presented to industry standards.

Evidence must include the use of recipes and planning documents that detail the selected methods and techniques, along with consideration of sustainability.

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.

*Industry standards* refer to safety requirements under the Food Act 2014.

*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 Selection and Preparation

* Understanding protein and fat ratios for optimal texture in charcuterie and forcemeat.
* Gelatinisation and protein binding techniques to ensure proper emulsification.
* Identifying prime cuts and secondary cuts best suited for charcuterie production.
* Ethical sourcing of meats, including considerations for animal welfare and sustainability.
* Aging techniques (wet aging vs. dry aging) and their impact on final product quality.

Charcuterie Preparation

* Curing Methods: Dry curing, brining, injection curing, and equilibrium curing.
* Smoking Techniques: Hot vs. cold smoking, wood selection, and smoke chamber setup.
* Fermentation Practices: Making salami and fermented sausages, managing pH levels.
* Aging and Drying: Controlling humidity and temperature for safe product development.
* Salt and nitrate usage: Understanding the role of curing salts and alternatives.

Food Safety and Hygiene

* HACCP principles for controlling biological, chemical, and physical hazards.
* Storage requirements, including refrigeration, freezing, and vacuum sealing.
* Cross-contamination prevention through handling, sanitization, and workspace organization.
* Allergen awareness, labelling, and regulatory compliance in processed meats.
* Microbiological risks, spoilage prevention, and safe fermentation conditions.

Reflective Practice

* Evaluating the effectiveness of different charcuterie and forcemeat methods.
* Adjusting seasoning, texture, and fat ratios based on sensory analysis.
* Consumer preferences, dietary trends, and market demands.
* Identifying areas for improvement, from efficiency in production to creative presentation.

**Rauemi |** Resources

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

Reference Books

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](mailto:qualifications@ringahora.nz) to suggest changes to the content of this skill standard.