|  |  |
| --- | --- |
| **L4 Coldlarder** | **Apply technical knowledge and skills to prepare, finish, and present cold larder food products in a culinary environment** |

|  |  |
| --- | --- |
| **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 prepare, finish and present cold larder food products, along with the application of appropriate mise en place techniques in a culinary environment.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 |
| --- | --- |
| 1. Prepare, and present cold larder food products to industry standards.
 | Apply preparation, portioning, and cutting techniques that meet hygiene, food safety, and industry requirements.  |
| Ensure food meets quality, portion, temperature, texture, and sensory expectations for cold service. |
| 1. Apply plating techniques to enhance visual presentation.
 |
| 1. Evaluate finished products 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 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.

Trainees must prepare, finish, and present at least three different cold larder products.

All food products must meet specified criteria for flavour, texture, temperature, and presentation.

Definitions

* C*old larder* refers to a section in a culinary operation where cold dishes like salads, cold meats, and appetizers are prepared and stored, ensuring food safety and quality.
* *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.*
* *Sensory expectations* refer to the anticipated experiences and perceptions that individuals have about the sensory aspects of food. These expectations involve the senses of sight, smell, taste, touch, and even hearing.
* *Service* refers to the presentation and delivery of cold larder 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 cold larder items, including safe handling and storage.

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

Achieved

**Ihirangi waitohu |** Indicative content

Types of Cold Larder Products

* Salads: Composed, tossed, bound, or warm salads with balanced dressings and textures.
* Raw Food: Includes cured meats products, seafood tartare, carpaccio, and fresh vegetable preparations.
* Cold Sauces: Emulsified (mayonnaise-based), reduction (vinaigrettes), and dairy-based sauces.
* Cold Finger Food: Canapés, tapas, mezze, sushi, and bite-sized hors d’oeuvres requiring intricate assembly.
* Cold Sharing Platters: Charcuterie boards, seafood platters, antipasti selections, and seasonal assortments.
* Garnishes/Accompaniments: Micro herbs, edible flowers, flavoured oils, chutneys, and textured elements enhancing aesthetics and taste.
* Terrines, pates, galantines.

Mise en Place Techniques

* Ingredient Selection: Understanding seasonality, freshness, and quality specifications.
* Portioning: Standardised measures for consistency, dietary needs, and economic use.
* Cutting Methods: Julienne, brunoise, chiffonade, and other precision knife techniques for presentation and texture.
* Relevant butchery techniques.
* Relevant fish-preparation and filleting techniques.

Cold Food Presentation

* Plating Techniques.
* Garnishing.
* Portion Control: Standardized servings, weight accuracy, and visual appeal adherence.

Hygiene and Food Safety Practices

* Cold Larder Preparation: Safe handling of raw proteins, minimizing bacterial contamination risks.
* Temperature Control: Correct refrigeration, and safe holding temperatures.
* Cross-Contamination Prevention: Separate workstations, utensil sterilisation, and allergen management protocols.

Quality Evaluation Techniques

* Texture Analysis: Assessing crispness, tenderness, firmness.
* Flavour Profiling: Balancing acidity, sweetness, umami, and seasoning accuracy.
* Presentation Standards: Visual appeal, plating symmetry, garnishing precision, and adherence to industry standards.

Reflective Practice

* Engaging in critical self-assessment to evaluate application of cooking methods and finishing food products, fostering continuous improvement and professional growth.

**Rauemi |** Resources

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

Reference Books:

Christensen-Yule, L. & Neill, L. (2023) *The New Zealand chef*. 5th ed. Edify, or latest ed.

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

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

**Pārongo Whakaū Kounga |** Quality assurance information

|  |  |
| --- | --- |
| **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 |

|  |  |  |  |
| --- | --- | --- | --- |
| **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 standards13332. |
| **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.