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| **L4 Soups** | **Apply technical knowledge and skills to create soups in a culinary environment** |

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| **Kaupae |** Level | 4 |
| **Whiwhinga |** Credit | 10 |
| **Whāinga |** Purpose | This skill standard is for people preparing to work as chefs in the culinary sector. They will be able to prepare and evaluate soups using technical knowledge, culinary techniques, and sensory standards 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 |
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| 1. Apply technical knowledge and skills to create soups in a culinary environment.
 | 1. Prepare and present a variety of soups using appropriate methods integrating sustainable practices to achieve sensory expectations.
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| 1. Evaluate soups prepared for service, identifying areas for refinement and 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 required of the preparation of at least three soups:

clear broth, cream-based, puréed (one of which may be a cold soup).

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.*

*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 food products that meet industry standards for quality, hygiene, and aesthetic appeal.

*Sustainable* refers to applying sustainable practices within the culinary sector which lower the carbon footprint such as food wastage, sourcing of local products, economic use of resources (power, water), recycling, composting.

*Technical knowledge* in this context covers the practice of controlling the development of emulsification and its implications for sensory balance.

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

Achieved

**Ihirangi waitohu |** Indicative content

Soup Foundations

* Preparing and clarifying stock as a base
* Identifying soup types: clear, puréed, cream, broth, bisque, chowder, cold
* Adjusting consistency: reduction, roux, starch, purée

Global & Dietary Adaptations

* Global styles: minestrone, pho, vichyssoise, tom yum, miso
* Awareness of allergens and dietary needs

Sustainability

* Using sustainable practices (reduce waste, local ingredients)

Sensory Impact

* Garnishing for visual appeal

Evaluation & Growth

* 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

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.

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  | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Arotakenga |** Review | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | This skill standard replaced unit standard 13299. |
| **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.