



# Consent to Assess – Hospitality

## Base Scope Unit Standards for schools

Consent to Assess is granted by the New Zealand Qualifications Authority (NZQA). Secondary schools are automatically granted a base scope of Consent to Assess against specific standards. Currently, Hospitality Foundation skills at Level 1 are automatically included in a school's base scope.

Schools intending to assess against additional Hospitality unit standards will need to apply Ringa Hora for a letter of support before applying to NZQA.

## Level 2 Unit Standards for schools

Approval for consent to assess unit standards, is subject to applicants meeting Level 2 criteria of the Consent and Moderation Requirements (CMR 112).

### Domain: Cookery (Level 2)

It is recommended that Unit Standard 167 *Practise food safety methods in a food business under supervision* is completed prior to Cookery domain units from Level 2 or above.

US	Title	Credits
13271	Cook food items by frying	2
13272	Cook food items by baking	2
13273	Cook food items by boiling	2
13274	Cook food items by poaching	2
13275	Cook food items by steaming	2
13276	Cook food items by grilling	2
13277	Cook food items by braising and stewing	2
13278	Cook food items by roasting	2
13279	Cook food items by microwaving	2
13280	Prepare fruit and vegetable cuts in a commercial kitchen	2
13281	Prepare and assemble, and present basic sandwiches for service	2
13283	Prepare and assemble, and present salads for service	2
13284	Clean food production areas and equipment	2
13285	Handle and maintain knives in a commercial kitchen	2
13334	Prepare and cook jams	2
13344	Demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering	3
22234	Compare characteristics of international dishes and prepare and present international dishes	4
24526	Apply safe working practices in a commercial kitchen	4
30895	Demonstrate knowledge of basic nutrition in commercial catering	4

## Domain: Food and Beverage Service (Level 2)

US	Title	Credits
14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	5
14431	Demonstrate knowledge of food service styles and menu types in the hospitality industry	3
14434	Prepare and clear areas for table service for a commercial hospitality establishment	3
14436	Provide table service for a commercial hospitality establishment	4
14440	Prepare and clear areas for counter food service for a commercial hospitality establishment	2
14443	Pack food and beverage orders for takeaway in a commercial hospitality environment	2
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	4
17286	Prepare and present pressed coffee for service	2
17287	Prepare and present filtered coffee for service	2
22428	Prepare and serve tea	2

## Domain: Food Safety (Level 2)

US	Title	Credits
167	Practise food safety methods in a food business under supervision	4
20666	Demonstrate basic knowledge of contamination hazards and control methods used in a food business	2

## Domain: Hospitality Generic (Level 2)

US	Title	Credits
14466	Demonstrate knowledge of maintaining a safe and secure environment for people in the hospitality industry	2

## Level 3 Unit Standards for schools

Approval for consent to assess unit standards is subject to applicants meeting Level 3 criteria of the Consent and Moderation Requirements (CMR 112).

The following unit standards **do not** require a commercial kitchen, however Level 3 industry conduct is required. You will need to show evidence of how you meet consent to assess and assessment criteria through your application and programme planner.

### Domain: Cookery (Level 3)

It is recommended that Unit Standard 167 *Practise food safety methods in a food business under supervision* is completed prior to Cookery domain units from Level 2 or above.

US	Title	Credits
13282	Prepare, assemble, and present complex sandwiches for service in a commercial kitchen	2
13314	Prepare and cook egg dishes in a commercial kitchen	4
13316	Prepare and cook basic pasta dishes in a commercial kitchen	3
13325	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	4
13331	Prepare and cook pickles, chutneys, and preserves in a commercial kitchen	4
13343	Demonstrate knowledge of nutrition in commercial catering	5
24525	Perform food costing calculations in a commercial hospitality environment	4

### Domain: Food and Beverage Service (Level 3)

US	Title	Credits
14441	Provide cafe counter service in a hospitality establishment	5
17284	Demonstrate knowledge of coffee origin and production	3
17288	Prepare and present espresso beverages for service	5
18497	Demonstrate knowledge of culinary products, terms, and food preparation methods	8

### Domain: Food Safety (Level 3)

US	Title	Credits
168	Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment	4

## Additional Level 3 Unit Standards for schools

### Domain: Cookery (Level 3)

It is recommended that Unit Standard 167 *Practise food safety methods in a food business under supervision* is completed prior to Cookery domain units from Level 2 or above.

The below practical unit standards **do** require a commercial kitchen, and Level 3 industry conduct is required. You will need to show evidence of how you meet consent to assess and assessment criteria through your application and programme planner.

US	Title	Credits
13293	Prepare and cook basic vegetable dishes in a commercial kitchen	6
13310	Prepare and produce basic hot and cold dessert items in a commercial kitchen	5
13315	Prepare cook, and present rice and farinaceous dishes in a commercial kitchen	6
13322	Prepare and cook basic pastry dishes in a commercial kitchen	4
30916	Prepare and present basic hot and cold canapés in a commercial kitchen	4

### Domain: Hospitality Specific Skills (Level 3)

US	Title	Credits
28106	Demonstrate knowledge of preparing to compete in a culinary arts and restaurant service competition	5
28107	Prepare, produce and present a product or service for a culinary arts or restaurant service competition	5

### Criteria for schools to gain Consent to Assess for US 28106 and 28107

Ringa Hora will look at supporting schools for unit standards 28106 and 28107 on a case-by-case basis.

### School requirements:

- The school must already have in place a Level 3 Cookery or Food and Beverage course relevant to the class they are entering to prevent any disadvantage to the students.
- The assessor must hold unit standard 28107 *Prepare, produce and present a product or service for a culinary arts or restaurant service competition* OR demonstrate equivalent knowledge and skills.
- The assessor must have experience in preparing students for competitions and an understanding of how the process works.

### Competition requirements:

- Students and teachers must meet the requirements of the NZ Chefs' Guidelines for Culinary Arts and Restaurant Service Competitions Judging Criteria.

### Resources and other requirements:

- They must have a commercial kitchen or access to one and/or a café or restaurant for food and beverage.

## Useful links

More information about the Consent to Assess process, including the application form for a letter of support from Ringa Hora, can be found on our website at:

<https://ringahora.nz/qualifications-and-assurance/quality-assurance/consent-to-assess/>

NZQA website: CMR 112 – see especially Appendix 10:

<https://www.nzqa.govt.nz/nqfdocs/maps/pdf/0112.pdf>

NZQA website: Cookery unit standards:

<https://www.nzqa.govt.nz/framework/explore/domain.do?frameworkId=75391#standards>

NZQA website: Food and Beverage Service unit standards:

<https://www.nzqa.govt.nz/framework/explore/domain.do?frameworkId=75619#standards>

NZQA website: Food Safety unit standards:

<https://www.nzqa.govt.nz/framework/explore/domain.do?frameworkId=75646#standards>