Proposed replacement of cookery unit standards by skill standards – July 2025

Replacement standards are in bold above the standards proposed to be replaced.

| Code | Title | Level | Credit |
| --- | --- | --- | --- |
| **L3 Baking** | **Create sweet and savoury baked food products in a culinary environment** | **3** | **5** |
| 13325 | Prepare and bake basic cakes, sponges, and scones in a commercial kitchen | 3 | 5 |
| **L3 Sandwiches** | **Prepare and present sandwiches in a culinary environment** | **3** | **5** |
| 13282 | Prepare, assemble, and present complex sandwiches for service in a commercial kitchen | 3 | 2 |
| **L3 Stocks** | **Prepare, cook and present stocks, sauces and soups in a culinary environment** | **3** | **5** |
| 13300 | Prepare and cook basic stocks, sauces, and soups in a commercial kitchen | 3 | 5 |
| **L3 Vegetable** | **Prepare, cook and present vegetable products in a culinary environment** | **3** | **5** |
| 13293 | Prepare and cook basic vegetable dishes in a commercial kitchen | 3 | 6 |
| **L4 Bakery** | **Apply technical knowledge and skills to bake and present a range of dough-based products for service in a culinary environment** | **4** | **10** |
| 13319 | Prepare to bake, and bake and present dough products in a commercial kitchen | 4 | 4 |
| 13320 | Prepare and bake complex dough products in a commercial kitchen | 4 | 8 |
| **L4 Cold Larder** | **Apply technical knowledge and skills to prepare, finish, and present cold larder food products in a culinary environment** | **4** | **5/10** |
| 13332 | Prepare and present cold larder products in a commercial kitchen | 4 | 10 |
| **L4 Methods** | **Apply common methods of cookery to create food products for service in a culinary environment** | **4** | **20** |
| 13289 | Prepare and cook complex meat dishes in a commercial kitchen | 4 | 8 |
| 13305 | Prepare and cook complex fish dishes in a commercial kitchen | 4 | 8 |
| 13307 | Prepare and cook seafood dishes in a commercial kitchen | 4 | 8 |
| 13317 | Prepare and cook complex pasta dishes in a commercial kitchen | 4 | 6 |
| 25232 | Prepare and cook complex poultry dishes in a commercial kitchen | 4 | 8 |
| **L4 Patisserie** | **Apply technical knowledge and skill to prepare, produce and present pâtisserie products in a culinary environment** | **4** | **20** |
| 13311 | Prepare and produce complex hot and cold desserts in a commercial kitchen | 4 | 8 |
| 13327 | Prepare and bake complex cakes and sponges in a commercial kitchen | 4 | 4 |
| 13323 | Prepare and cook complex pastry dishes in a commercial kitchen | 4 | 6 |
| **L4 Sauce** | **Apply technical knowledge and skills to create sauces in a culinary environment** | **4** | **10** |
| 13329 | Prepare and finish marinades, dressings, cold sauces, and dips in a commercial kitchen | 4 | 3 |
| 13301 | Prepare and cook complex sauces in a commercial kitchen | 4 | 6 |
| **L4Soups** | **Apply technical knowledge and skills to create soups in a culinary environment** | **4** | **10** |
| 13299 | Prepare, and cook and present complex soups in a commercial kitchen | 4 | 6 |

The unit standards are available from [Domain - Cookery](https://www.nzqa.govt.nz/framework/explore/domain.do?frameworkId=75391)

The remaining cookery unit standards are due for review by December 2026.