

Prepare and present egg and cheese dishes in the hospitality industry

Level 1

Credits 2

Purpose This unit standard is for people who are studying the hospitality industry in a school or early tertiary learning environment.

People credited with this unit standard are able to prepare and present egg dishes, and prepare and present cheese dishes in the hospitality industry.

Subfield Hospitality

Domain Hospitality - Foundation Skills

Status Registered

Status date 19 September 2008

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Planned review date 31 December 2013

Entry information Open.

Replacement information This unit standard and unit standard 19771 replaced unit standard 15908.

Accreditation Evaluation of documentation by NZQA and industry.

Standard setting body (SSB) Hospitality Standards Institute

Accreditation and Moderation Action Plan (AMAP) reference 0112

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

- 1 Definition
Given recipes refer to any recipe or dish type specified by the establishment, and made known to the candidate prior to assessment against this unit standard.
- 2 Legislation and regulations to be complied with include but are not limited to the Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Food Act 1981, Health and Safety in Employment Act 1992, and any subsequent amendments.
This may be demonstrated by the candidate demonstrating appropriate health, safety, and hygiene techniques at all times.

3 References

Standard industry texts referred to in this unit standard include but are not limited to the following texts or reference:

Ceserani, V., Kinton, R. and Foskett, D. *Practical Cookery* (London: Hodder and Stoughton, 2000); Ceserani, V. and Foskett, D. *Ceserani and Kinton's The Theory of Catering* (London: Hodder and Stoughton, 2007); Christensen- Yule, L. and McRae, H. *The New Zealand Chef* (New Zealand: Pearson Education, 2007). A list of the latest editions is available from the Hospitality Standards Institute, PO Box 9695, Wellington 6141.

- 4 The outcomes required in this unit standard are seen as a basic introduction to the hospitality industry. References to industry or commercial environments are designed to assist teachers to contextualise the learning environment to one that is more realistic of the hospitality industry. Partnerships with industry are recommended to assist learning.

Elements and performance criteria

Element 1

Prepare and present egg dishes in the hospitality industry.

Performance criteria

- 1.1 The quality indicators for eggs are described in accordance with standard industry texts.

Range quality indicators include but are not limited to – clean shell, well-shaped, strong and slightly rough shell, high proportion of thick white to thin white, firm round yolk with good colour.

- 1.2 Common methods of cooking eggs are described in accordance with standard industry text.

- 1.3 Eggs are cooked and presented in accordance with the given recipe.

Range evidence is required of – poached, fried, boiled.

Element 2

Prepare and present cheese dishes in the hospitality industry.

Performance criteria

- 2.1 The quality indicators for cheese are explained in accordance with standard industry texts.

Range quality indicators include but are not limited to – consistency correct for cheese type; types include but are not limited to – blue, hard, soft, fresh.

2.2 Types of cheese and their uses are identified in accordance with standard industry texts.

Range types include but are not limited to – blue, hard, soft, fresh;
uses include but are not limited to – toppings, cooking, salads, desserts, cheese board.

2.3 A cheese dish is prepared and presented in accordance with the given recipe.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact the Hospitality Standards Institute qualifications@hsi.co.nz if you wish to suggest changes to the content of this unit standard.