Demonstrate knowledge of terminology used for food and recipes in commercial cookery

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 demonstrate knowledge of terminology used for food and recipes in commercial cookery.

Subfield	Hospitality
Domain	Hospitality - Foundation Skills
Status	Registered
Status date	19 September 2008
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Entry information	Open.
Accreditation	Evaluation of documentation by NZQA and industry.
Standard setting body (SSB)	ServiceIQ

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   References
Standard industry texts referred to in this unit standard include but are not limited to the following texts:
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 McCrae, H. *The New Zealand Chef* (New Zealand: Pearson Education, 2007). A list of the latest editions is available from ServiceIQ, PO Box 25522, Wellington 6146.

2   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

Demonstrate knowledge of terminology used for food and recipes in commercial cookery.

Performance criteria

1.1   The common farmed meat names and terms are identified in accordance with standard industry texts.

1.2   The common seafood classifications are identified in accordance with standard industry texts.

1.3   The common fruit classifications are identified in accordance with standard industry texts.

1.4   The common vegetable classifications are identified in accordance with standard industry texts.

1.5   Terminology used in the preparation and cooking of meat and poultry is explained in accordance with standard industry texts.

1.6   Terminology used in the preparation and cooking of fruit and vegetables is explained in accordance with standard industry texts.

1.7   Terminology used in the preparation and cooking of baked goods is explained in accordance with standard industry texts.

1.8   Common French terms used in commercial cookery are explained in accordance with standard industry texts.

    Range   French terms include but are not limited to – roux, béchamel, au gratin, mise en place, jus, bouquet garni.

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 ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.