Demonstrate knowledge of boiling and baking in the commercial catering 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 demonstrate knowledge of boiling in the commercial catering industry, and demonstrate knowledge of baking in the commercial catering industry.

Subfield	Hospitality
Domain	Hospitality - Foundation Skills
Status	Registered
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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 McRae, 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 boiling in the commercial catering industry.

Performance criteria

1.1   The boiling process is described in accordance with standard industry texts.

1.2   Food types suitable for boiling are identified in accordance with standard industry texts.

1.3   The nutritional benefits of using the boiling process are described in accordance with standard industry texts.

1.4   Common problems associated with boiling are described in accordance with standard industry texts.

> Range   problems include but are not limited to – undercooking, overcooking.

1.5   Safety and hygiene requirements when boiling are described in accordance with standard industry texts.

Element 2

Demonstrate knowledge of baking in the commercial catering industry.

Performance criteria

2.1   The baking process is described in accordance with standard industry texts.

2.2   Food types suitable for baking are identified in accordance with standard industry texts.

2.3   The nutritional benefits of using the baking process are described in accordance with standard industry texts.

2.4   Common problems associated with baking are described in accordance with standard industry texts.

> Range   problems include but are not limited to – undercooking, overcooking.

2.5   Safety and hygiene requirements when using ovens and baking equipment are described in accordance with standard industry texts.

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.