

<b>Title</b>	<b>Demonstrate knowledge of terminology used for food and recipes in commercial cookery</b>		
<b>Level</b>	<b>1</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is intended for people who are studying the hospitality industry in a school or early tertiary learning environment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of terminology used for food and recipes in commercial cookery.</p>
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<b>Classification</b>	Hospitality > Hospitality - Foundation Skills
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<b>Available grade</b>	Achieved
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### Explanatory notes

#### References

*Standard industry texts* referred to in this unit standard include but are not limited to the following texts and references:

Campbell, J., Rippington, N., Paskins, P. and Foskett, D. *Practical Cookery* (London: Hodder Education, 2012);

Ceserani, V. Kinton, R., Rippington, N., and Foskett, D. *The Theory of Catering* (London: Hodder Education, 2011);

Christensen-Yule, L., Neill, L., and McCrae, H. *The New Zealand Chef* (Auckland: New Zealand Pearson, 2012).

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### Outcomes and evidence requirements

#### Outcome 1

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

#### Evidence requirements

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

Range may include but is not limited to – mutton, offal, venison, poultry, pork, veal, lamb, beef.

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

Range may include but is not limited to – mollusc, crustacean, flat fish, round fish.

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

Range may include but is not limited to – stone, hard, berry, citrus, vine, melon, tropical.

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

Range may include but is not limited to – root vegetables, tubers, bulbs, flowering vegetables, pods and seeds, fruiting vegetables.

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

Range may include but is not limited to – basting, glazing, marinating, searing, sautéing.

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

Range may include but is not limited to – washing, peeling, blanching, boiling, baking.

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

Range may include but is not limited to – blind baking, rubbing in, creaming, folding, mixing, glazing.

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.

<b>Planned review date</b>	31 December 2019
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 November 1998	31 December 2016
Review	2	22 October 2003	31 December 2016
Review	3	19 September 2008	31 December 2016
Revision	4	20 November 2009	31 December 2016

Process	Version	Date	Last Date for Assessment
Review	5	20 November 2014	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

### Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR 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.

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### Comments on this unit standard

Please contact ServiceIQ [qualifications@serviceiq.org.nz](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.