

Title	Demonstrate knowledge of boiling and baking in the commercial catering industry		
Level	1	Credits	3

Purpose	<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 boiling and baking in the commercial catering industry.</p>
----------------	--

Classification	Hospitality > Hospitality - Foundation Skills
-----------------------	---

Available grade	Achieved
------------------------	----------

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).

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of boiling in the commercial catering industry.

Evidence requirements

- 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.

Range four food types.
- 1.3 The nutritional benefits of boiling 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.

Outcome 2

Demonstrate knowledge of baking in the commercial catering industry.

Evidence requirements

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.

Range four food types.

2.3 The nutritional benefits of baking 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.

Planned review date	31 December 2019
----------------------------	------------------

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
Review	5	20 November 2014	N/A

Consent and Moderation Requirements (CMR) reference	0112
--	------

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.

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.