

Title	Prepare and cook jams		
Level	2	Credits	2

Purpose	<p>This pre-entry unit standard is for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to prepare to cook, and cook jams.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Entry information	
Recommended skills and knowledge	Unit 167, <i>Practise food safety methods in a food business under supervision</i> , or demonstrate equivalent knowledge and skills.

Explanatory notes

- 1 Definition
Establishment requirements – any policy, procedure, process, or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
- 2 Range
Evidence is required of two different types of fruit jam.
- 3 Legislation and regulations relevant to this unit standard include but are not limited to – Food Act 1981, Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Health and Safety in Employment Act 1992.
- 4 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used.

Outcomes and evidence requirements

Outcome 1

Prepare to cook jams.

Evidence requirements

- 1.1 Ingredients of the required type, quality, and quantity are selected in accordance with dish requirements.
 - Range quality includes but is not limited to – appearance, smell, within expiry date.
- 1.2 Ingredients are prepared using procedures that meet dish and establishment requirements in accordance with standard industry texts.
 - Range preparation methods may include but are not limited to – peeling, straining, stoning, chopping, slicing, weighing, measuring.
- 1.3 Storage vessels for jams are readied for use in accordance with establishment requirements.
 - Range readied for use includes but is not limited to – heated, sterile, free from contamination (debris, dust, moisture).

Outcome 2

Cook jams.

Evidence requirements

- 2.1 Jams are cooked in accordance with quality, dish and establishment requirements and standard industry texts.
 - Range quality includes but is not limited to – smell, flavour, degree of cooking, appearance, temperature.
- 2.2 Jams are finished and presented to meet product and establishment requirements.

Planned review date	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	8 January 1998	31 December 2013
Review	2	22 October 2003	31 December 2013
Revision	3	20 April 2006	31 December 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	N/A

Consent and Moderation Requirements (CMR) reference	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.

Comments on this unit standard

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