

Title	Compare characteristics of international dishes and prepare and present international dishes		
Level	2	Credits	4

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: describe and compare the characteristics of a range of international dishes; and prepare and present two international dishes.</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 Legislation and regulations to be complied with include but are not limited to – Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Food Act 1981, Health and Safety in Employment Act 1992.
- 2 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

Describe and compare the characteristics of a range of international dishes.

Range two dishes that represent a country from three of the following regions – Europe, Asia, North and Central America, South America, Africa, the Middle East, the Indian subcontinent, Oceania.

Evidence requirements

- 1.1 History and background of the selected international dishes are described in terms of culture and geography.
- 1.2 Characteristics of the dishes are identified and compared in terms of production methods, style and common ingredients.

Outcome 2

Prepare and present two international dishes.

Range each dish must use a minimum of two different food preparation methods.

Evidence requirements

- 2.1 Utensils and ingredients are selected in accordance with dish requirements.
- 2.2 Dishes are prepared in accordance with the recipes and to meet dish quality requirements.

Range quality includes but is not limited to – flavour, smell, degree of cooking, appearance, temperature.

- 2.3 Dishes are finished and presented in accordance with dish requirements.

Range finishings may include but are not limited to – garnishes, accompaniments, sauces, portioning; presentation includes but is not limited to – table setting, tableware.

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	24 August 2006	31 December 2017
Review	2	12 December 2008	31 December 2017
Review	3	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.