

<b>Title</b>	<b>Prepare, assemble, and present complex sandwiches for service in a commercial kitchen</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	<p>This entry-level unit standard is for people working in a commercial kitchen who are involved in sandwich preparation and production.</p> <p>People credited with this unit standard are able to: prepare for complex sandwich production; and assemble and present complex sandwiches for service, in a commercial kitchen.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	Achieved
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<b>Entry information</b>	
<b>Recommended skills and knowledge</b>	Unit 167, <i>Practise food safety methods in a food business under supervision</i> ; or Unit 27955, <i>Apply food safety practices in a food related business</i> ; or demonstrate equivalent knowledge and skills.

**Explanatory notes**

- 1 Definitions
 

*Complex* – the use of an intricate combination of advanced preparation techniques, cooking methods, and processes, using fresh ingredients, differing flavours and textures, and innovative finishing and presentation techniques.

*Dish requirements* – any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.

*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
 

Sandwiches – finger, layered, open, toasted, grilled, wrap;  
evidence is required of any four of the sandwiches listed above, of which at least one must be hot;  
sandwiches can be made using a range of products, eg rolls, baguettes, wraps.

- 3 Legislation and regulations to be complied with 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 References  
*Standard industry texts* include but are not limited to – Campbell J., Foskett D., Rippington N., Paskins P.(2012), *Practical Cookery* (12th edition) London: Hodder and Stoughton,; Foskett, D., Paskins P., and Ceserani, V.(2012), *The Theory of Hospitality and Catering* (12th edition) London: Hodder and Stoughton; Christensen Yule, L., and McRae, H.(2012), *The New Zealand Chef* (3rd edition) Auckland: Pearson Education.
- 5 For the purpose of this unit standard, candidates should demonstrate an awareness of the impact of the preparation, cooking processes and storage on the nutritional value of relevant food items.
- 6 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.

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## Outcomes and evidence requirements

### Outcome 1

Prepare for complex sandwich production in a commercial kitchen.

#### Evidence requirements

- 1.1 Fillings are prepared using preparation methods in accordance with the type of sandwich being assembled.
- 1.2 Sandwiches are prepared in accordance with standard industry texts and the dish requirements.
- 1.3 Safe food handling practices for preparation and assembly of sandwiches are carried out in accordance with establishment and legislative requirements.

### Outcome 2

Assemble and present complex sandwiches for service in a commercial kitchen.

#### Evidence requirements

- 2.1 Sandwiches are assembled in accordance with quality and establishment requirements.  
  
Range quality requirements include but are not limited to – appearance, texture, aroma, within expiry date, temperature, freshness of ingredients, uniform in shape and size.
- 2.2 Sandwiches are presented in accordance with establishment requirements.

<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	8 January 1998	31 December 2013
Review	2	22 October 2003	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 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.

#### Comments on this unit standard

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