

Title	Demonstrate knowledge of culinary products and terms		
Level	3	Credits	8

Purpose	<p>This entry-level theory-based unit standard is for people working as food service staff in a broad range of food and beverage service outlets.</p> <p>People credited with this unit standard are able to demonstrate knowledge of culinary products and terms.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Explanatory notes

References

Standard industry texts – Foskett, D., Paskins P., and Ceserani, V. (2010), *The Theory of Hospitality and Catering* (12th edition) London: Hodder and Stoughton;
 Lillicrap, D.R., Smith R., and Cousins, J.(2010), *Food and Beverage Service* (8th edition) London: Hodder and Stoughton; Christensen Yule, L., and McRae, H.(2010), *The New Zealand Chef* (3rd edition) Auckland: Pearson Education.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of culinary products.

Evidence requirements

1.1 Hot sauces are described in accordance with the definitions stated in standard industry texts.

Range hot sauces may include but are not limited to – béarnaise, hollandaise, beurre blanc, béchamel, jus, jus lié, demi-glace, gravy, sabayon;
 evidence is required for a minimum of seven of the listed hot sauces.

1.2 Dressings and cold sauces are described in accordance with the definitions stated in standard industry texts.

Range evidence is required for – oil-based and derivatives; mayonnaise and derivatives; mustard – English, French, wholegrain; and four of the following – coulis, pesto, roquefort, thousand island, guacamole, salsa.

1.3 Cheese varieties are described in accordance with the definitions stated in standard industry texts.

Range cheese varieties may include but are not limited to – cheddar, edam, feta, gouda, parmesan, brie, camembert, stilton, gorgonzola, ricotta, speciality New Zealand cheeses; evidence is required for a minimum of nine of the listed cheese varieties.

1.4 Characteristics of fish and shellfish are described in accordance with the definitions stated in standard industry texts.

Range fish may include but are not limited to – sole, flounder, groper, hoki, orange roughy, salmon, snapper, terakihi, whitebait, tuna, cod, eel, gurnard, blue nose; shellfish may include but is not limited to – crab, prawn and/or shrimp, crayfish, oysters, scallops, mussels, clams, cockle, tua tua, pipi; evidence is required for a minimum of 11 of the listed fish species and a minimum of eight of the listed shellfish.

1.5 Types of fruit are described in accordance with the definitions stated in standard industry texts.

Range includes but is not limited to – soft, hard, stone, citrus, tropical; evidence is required for a minimum of all listed types of fruit and one other type.

1.6 Types of vegetables are described in accordance with the definitions stated in standard industry texts.

Range evidence is required for – lettuce including mesclun, cos, rocket; fungi including mushrooms; beans including broad, runner, French; and four of the following – artichoke, asparagus, eggplant, kumara, shallot, watercress.

1.7 Types of pasta and grains are described in accordance with the definitions stated in standard industry texts.

Range types of pasta and grains may include but are not limited to – cannelloni, cous cous, fettuccine, gnocchi, lasagne, noodles, polenta, ravioli, rice including long grain and short grain; risotto, spaghetti, tagliatelle, tortellini; evidence is required for a minimum of ten types of pasta and grains.

1.8 Types and uses of bread are described in accordance with the definitions stated in standard industry texts.

Range breads may include but are not limited to – bagels, brioches, bruschetta, ciabatta, focaccia, lavosh, naan, pita;
evidence is required for a minimum of six of the listed breads.

1.9 Commonly used herbs and spices are described in accordance with the definitions stated in standard industry texts.

Range herbs may include but are not limited to – basil, bay leaves, celery seed, chervil, chives, dill, marjoram, mint, parsley, rosemary, sage, tarragon, thyme;
spices may include but are not limited to – caraway, chilli, cinnamon, cloves, coriander, ginger, nutmeg, saffron, tumeric;
evidence is required for a minimum of ten of the listed herbs and seven of the listed spices.

Outcome 2

Demonstrate knowledge of culinary terms.

Evidence requirements

2.1 The terms are described in accordance with the definitions stated in standard industry texts.

Range terms may include but are not limited to – À la carte, bouquet garni, bain marie, buffet, casserole, canapé, carpaccio, compôte, concasse, crêpes, crouton, darne, dariole, doily, du jour, farce, flan, frappé, hors d'oeuvre, infusion, julienne, mise en place, paté, petite fours, paupiette, ragout, sauté, soufflé, table d'hôte, terrine, vol-au-vent;
evidence is required for a minimum of 24 of the listed terms.

2.2 Cooking methods are described in accordance with the definitions stated in standard industry texts.

Range cooking methods may include but are not limited to – baking, boiling, braising, frying (deep, shallow, stir fry, tempura), grilling, poaching, roasting, steaming, stewing;
evidence is required for a minimum of seven of the listed cooking methods.

2.3 Common cuts of meat, chicken, and fish are described in accordance with the definitions stated in standard industry texts.

Range beef cuts may include but are not limited to – fillet, minute, rib, rib eye, rump, sirloin, T-bone, scotch;
lamb cuts may include but are not limited to – chops, cutlets, loin, noisettes, rack, shank;

pork cuts may include but are not limited to – escalopes, chops, steak, fillet, spare ribs;
 chicken cuts may include but are not limited to – breast, drumstick, wings, thigh;
 fish cuts may include but are not limited to – darne, délice, fillet, goujon;
 evidence is required for a minimum of six beef cuts, four lamb cuts, four pork cuts, three chicken cuts, and four fish cuts from the list provided.

2.4 Common soups are described in accordance with the definitions stated in standard industry texts.

Range soups may include but are not limited to – bisque, broth, chowder, consommé, cream, minestrone, mulligatawny, purée;
 evidence is required for a minimum of six of the listed soups.

2.5 Common salads are explained in accordance with the definitions in standard industry texts.

Range salads may include but are not limited to – caesar, florida, niçoise, potato, waldorf;
 evidence is required for a minimum of four of the listed salads.

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	20 June 2001	31 December 2013
Rollover and Revision	2	24 August 2006	31 December 2013
Revision	3	26 January 2007	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.