

# New Zealand Certificate in Hospitality Cookery in Schools (Level 2, Credits 41)

	US	Level	Credit	Version	Unit Standard Title	Product Available/Status
<b>Outcome 1</b> Meet basic health and safety requirements in a hospitality workplace (5 credits)	The following mandatory unit standards are required:					
<b>Students will learn and be able to meet basic hygiene, health and safety requirements, as applicable to a commercial kitchen and food related businesses.</b>	62	2	3	9	Maintain personal presentation and a positive attitude in a workplace involving customer contact	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Online blended pack in development*</li> </ul>
	14466	2	2	6	Demonstrate knowledge of maintaining a safe and secure environment for people in the hospitality industry	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Online blended pack in development*</li> </ul>

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<b>Outcome 2</b> Apply appropriate basic skills associated with one or more entry level roles in the hospitality industry (30 credits)	The following mandatory unit standards are required:					
<b>Students will acquire the basic skills required for working in entry level roles in commercial kitchens and food related businesses. These skills include providing customer service and food preparation.</b>	167	2	4	8	Practise food safety methods in a food business under supervision	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
	13280	2	2	5	Prepare fruit and vegetable cuts in a commercial kitchen	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>

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\* An online blended pack consists of online student learning material, printed student assessment and digital supporting documents

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<b>13285</b>	2	2	5	Handle and maintain knives in a commercial kitchen	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>20666</b>	2	2	6	Demonstrate basic knowledge of contamination hazards and control methods used in a food business	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Online blended pack in development*</li> </ul>
<b>14434</b>	2	3	7	Prepare and clear areas for table service for a commercial hospitality establishment	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>13272</b>	2	2	5	Cook food items by baking	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>14436</b>	2	4	7	Provide table service for a commercial hospitality establishment	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>13344</b>	2	3	5	Demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Online blended pack in development*</li> </ul>
<b>57</b>	2	2	9	Provide customer service	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>13283</b>	2	2	5	Prepare and present salads for service	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>13276</b>	2	2	5	Cook food items by grilling	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>
<b>13281</b>	2	2	6	Prepare and present basic sandwiches for service	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Also available as online blended pack*</li> </ul>

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<b>Outcome 3</b> <b>Demonstrate basic communication, teamwork, problem solving and self-management skills in relation to hospitality work (5 credits)</b>	<b>The following mandatory unit standards are required:</b>					
<b>Students will learn and apply basic communication techniques, teamwork, problem solving and self-management skills in relation to commercial kitchens and food related businesses.</b>	<b>9677</b>	2	3	10	Communicate in a team or group which has an objective	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Online blended pack in development*</li> </ul>
	<b>7123</b>	2	3	7	Apply a problem-solving method	<ul style="list-style-type: none"> <li>• Student Assessment/Tutor Assessment Guide</li> <li>• Student Learning Material</li> <li>• Online blended pack in development*</li> </ul>

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