
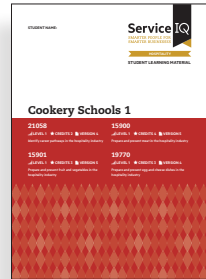


HOSPITALITY





SCHOOLS PACKS – Multi-unit Training Packs (MTPs)

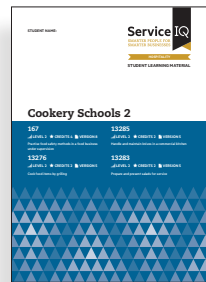
NB The packs do not include certificates – please go to www.ServiceIQ.org.nz/ and search for Certificate Order Form. Please note that a certificate fee will apply – please refer to the Certificate Order Form.

 = Blended pack (online individual student learning material and paper-based individual assessments) also available.







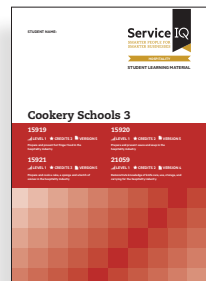
COOKERY SCHOOLS 1

Level: 1	Total Credits: 12		
Description:	This covers unit standards at Level 1 about career pathways in hospitality, preparing and presenting meat, fruit and vegetables and egg and cheese dishes in the hospitality industry. The learning material for four unit standards has been combined into one black and white document. (Individual learning material for each unit standard is also available in full colour and is also available online.)		
Unit Standards covered:	 21058 (L1, C2) – Career pathways  15900 (L1, C4) – Meat  15901 (L1, C3,) – Fruit and vegetables  19770 (L1, C3) – Egg and cheese dishes		
Products available	<ul style="list-style-type: none">▶ Student Learning Material▶ Student Assessments x4▶ Group Observation Sheets (downloadable word file)		







COOKERY SCHOOLS 2

Level: 2	Total Credits: 10		
Description:	This covers unit standards at Level 2 about food safety, handling knives, cooking food by grilling and preparing and presenting salads. The learning material for four unit standards has been combined into one black and white document. (Individual printed learning material for each unit standard is also available in full colour and is also available online.)		
Unit Standards covered:	 167 (L2, C4) – Food safety  13285 (L2, C2) – Knives  13276 (L2, C2) – Grilling  13283 (L2, C2) – Salads		
Products available	<ul style="list-style-type: none">▶ Student Learning Material▶ Student Assessments x4▶ Group Observation Sheets (downloadable word file)		







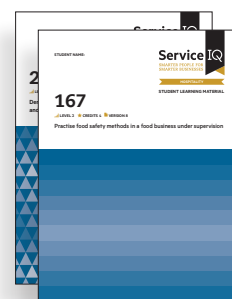
COOKERY SCHOOLS 3

Level: 1	Total Credits: 9		
Description:	This Learning Material is about demonstrating knowledge of knife care, use, storage, preparing and presenting hot finger food, sauce and soup, and cooking cake, sponge and scones in the hospitality industry. The learning material for four unit standards has been combined into one black and white document. (Individual printed learning material for each unit standard is also available in full colour and is also available online.)		
Unit Standards covered:	 15919 (L1, C2) – Hot finger food  15920 (L1, C2,) – Sauce and soup  15921 (L1, C3) – Cake, sponge and scones  21059 (L1, C2) – DKO Knives		
Products available	<ul style="list-style-type: none">▶ Student Learning Material▶ Student Assessments x4▶ Group Observation Sheets (downloadable word file)		





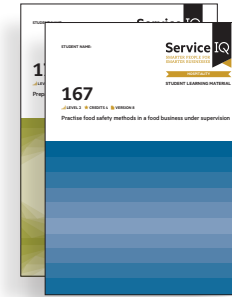
COOKERY SCHOOLS 4

Level: 2	Total Credits: 8		
Description:	This covers unit standards at Level 2 about frying, roasting, preparing fruit and vegetables and preparing and presenting basic sandwiches in a commercial kitchen. The learning material for four unit standards has been combined into one black and white document. (Individual printed learning material for each unit standard is also available in full colour and is also available online.)		
Unit Standards covered:	 13271 (L2, C2) – Frying  13278 (L2, C2) – Roasting  13280 (L2, C2) – Fruit and vegetable cuts  13281 (L2, C2) – Sandwiches		
Products available	<ul style="list-style-type: none">▶ Student Learning Material▶ Student Assessments x4▶ Group Observation Sheets (downloadable word file)		



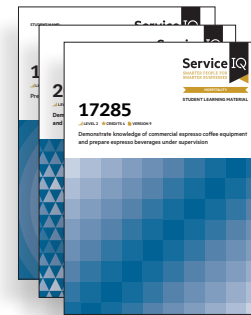
BASIC FOOD SAFETY

Level: 2	Total Credits: 6		
Description:	This pack of 2x ITPs gives students the basic knowledge and skills that are needed to work safely with food. It covers areas such as the importance of personal hygiene, how to prevent cross-contamination in the workplace, and the importance of measuring and recording the temperature of food.		
Unit Standards covered:	 167 (L2, C4) – Food safety  20666 (L2, C2) – Basic contamination hazards		
Products available	<ul style="list-style-type: none">▶ Student Learning Material x2▶ Student Assessments x2		



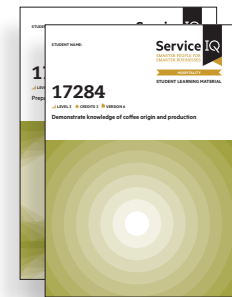
ADVANCED FOOD SAFETY

Level: 2/3	Total Credits: 8		
Description:	This pack of 2x ITPs gives trainees the advanced knowledge and skills that are needed to work safely with food. It covers areas such as the importance of personal hygiene, how to prevent cross-contamination in the workplace, and the importance of measuring and recording the temperature of food.		
Unit Standards covered:	 167 (L2, C4) – Food safety  168 (L3, C4) – Contamination hazards		
Products available	<ul style="list-style-type: none">▶ Student Learning Material x2▶ Student Assessments x2		





COFFEE APPRECIATION

Level: 2	Total Credits: 8		
Description:	This pack of 3x ITPs covers Unit Standards at Level 2 about basic coffee methods and techniques. Topics covered are: espresso beverages, pressed and filtered coffee, brewing, machinery and equipment and serving.		
Unit Standards covered:	 17285 (L2, C4) – Coffee equipment  17286 (L2, C2) – Pressed coffee  17287 (L2, C2) – Filtered coffee		
Products available	<ul style="list-style-type: none">▶ Student Learning Material x3▶ Student Assessments x3		







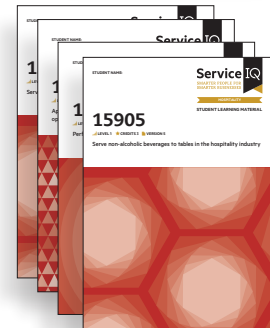
BARISTA SKILLS

Level: 3	Total Credits: 8		
Description:	This pack of 2x ITPs gives students a comprehensive knowledge of barista skills. The programme includes the history and evolution of coffee, espresso technology and the production of coffee recipes requested in today's café society.		
Unit Standards covered:	 17284 (L3, C3) – Coffee origin and production  17288 (L3, C5) – Espresso beverages		
Products available	<ul style="list-style-type: none">▶ Student Learning Material x2▶ Student Assessments x2		







FOOD & BEVERAGE SCHOOLS 1

Level: 2	Total Credits: 14		
Description:	This pack of 4x ITPs covers Unit Standards at Level 2 about preparing and serving hot and cold non-alcoholic drinks, clearing areas for service, basic table service and greeting and interacting with customers in a commercial environment.		
Unit Standards covered:	 14425 (L2, C5) – Hot and cold drinks  14434 (L2, C3) – Prepare and clear areas  14436 (L2, C4) – Provide table service  28145 (L2, C2) – Interacting with customers		
Products available	<ul style="list-style-type: none">▶ Student Learning Material x4▶ Student Assessments x4		



FOOD & BEVERAGE SCHOOLS 2

Level: 1	Total Credits: 10		
Description:	This pack of 4x ITPs covers Unit Standards at Level 1 about knowledge of glassware types and uses, serving non-alcoholic beverages, providing wine service and preparing and presenting mocktails in the hospitality industry.		
Unit Standards covered:	 15905 (L1, C3) – Non-alcoholic beverage service  19768 (L1, C2) – Wine and equivalent service  19769 (L1, C3) – Provide food service  21057 (L1, C2) – Mocktails		
Products available	<ul style="list-style-type: none">▶ Student Learning Material x4▶ Student Assessments x4		