


HOSPITALITY

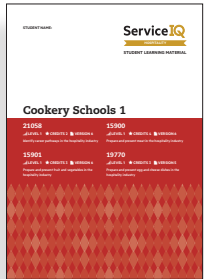
SCHOOLS PACKS – Multi-unit Training Packs (MTPs)

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.








 = Learning material and assessment both also available online.

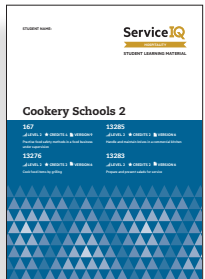
 = Blended pack (online individual student learning material and paper-based individual assessments) also available.

ServiceIQ










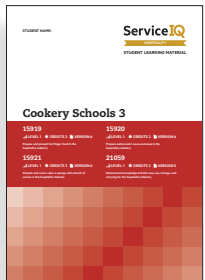
COOKERY SCHOOLS 1

Level: 1	Total Credits: 12		
Description:		Unit Standards covered:	Products available
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.)		 21058 (V6, L1, C2) – Career pathways	 Student Learning Material  Student Assessments x4  Group Observation Sheets (downloadable word file)
		 15900 (V6, L1, C4) – Meat	
		 15901 (V6, L1, C3,) – Fruit and vegetables	
		 19770 (V5, L1, C3) – Egg and cheese dishes	










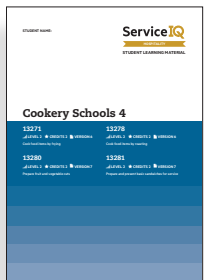
COOKERY SCHOOLS 2

Level: 2	Total Credits: 10		
Description:		Unit Standards covered:	Products available
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.)		 167 (V9, L2, C4) – Food safety	 Student Learning Material  Student Assessments x4  Group Observation Sheets (downloadable word file)
		 13285 (V6, L2, C2) – Knives	
		 13276 (V6, L2, C2) – Grilling	
		 13283 (V6, L2, C2) – Salads	










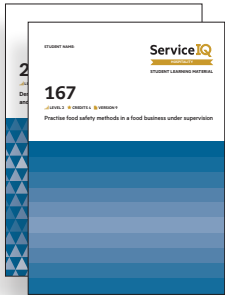
COOKERY SCHOOLS 3

Level: 1	Total Credits: 9		
Description:		Unit Standards covered:	Products available
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.)		 15919 (V6, L1, C2) – Hot finger food	 Student Learning Material  Student Assessments x4  Group Observation Sheets (downloadable word file)
		 15920 (V6, L1, C2,) – Sauce and soup	
		 15921 (V6, L1, C3) – Cake, sponge and scones	
		 21059 (V5, L1, C2) – DKO Knives	







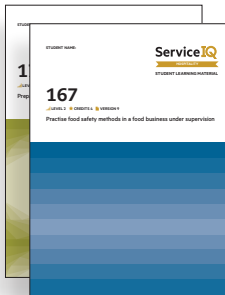
COOKERY SCHOOLS 4

Level: 2	Total Credits: 8		
Description:		Unit Standards covered:	Products available
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.)		 13271 (V6, L2, C2) – Frying	 Student Learning Material  Student Assessments x4  Group Observation Sheets (downloadable word file)
		 13278 (V6, L2, C2) – Roasting	
		 13280 (V7, L2, C2) – Fruit and vegetable cuts	
		 13281 (V7, L2, C2) – Sandwiches	







BASIC FOOD SAFETY

Level: 2	Total Credits: 6		
Description:		Unit Standards covered:	Products available
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.		 167 (V9, L2, C4) – Food safety	 Student Learning Material x2  Student Assessments x2
		 20666 (V7, L2, C2) – Basic contamination hazards	








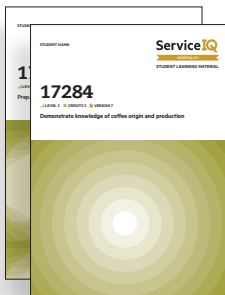
ADVANCED FOOD SAFETY

Level: 2/3	Total Credits: 8		
Description:		Unit Standards covered:	Products available
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.		 167 (V9, L2, C4) – Food safety	 Student Learning Material x2  Student Assessments x2
		 168 (V7, L3, C4) – Contamination hazards	



COFFEE APPRECIATION

Level: 2	Total Credits: 8		
Description:		Unit Standards covered:	Products available
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.		 17285 (V10, L2, C4) – Coffee equipment	 Student Learning Material x3  Student Assessments x3
		 17286 (V9, L2, C2) – Pressed coffee	
		 17287 (V8, L2, C2) – Filtered coffee	



BARISTA SKILLS

Level: 3	Total Credits: 8		
Description:		Unit Standards covered:	Products available
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.		 17284 (V7, L3, C3) – Coffee origin and production	 Student Learning Material x2  Student Assessments x2
		 17288 (V8, L3, C5) – Espresso beverages	