

CONSENT TO ASSESS:

Level 2 Hospitality Unit Standards for Schools

Approval for consent to assess unit standards is subject to applicants meeting Level 2 criteria.

COOKERY DOMAIN

It is recommended that 'Unit standard 167 – Practise food safety methods in a food business under supervision' is completed prior to other Level 2 cookery domain units.

Unit #	Credits	Title:
13271	2	Cook food items by frying.
13272	2	Cook food items by baking.
13273	2	Cook food items by boiling.
13274	2	Cook food items by poaching.
13275	2	Cook food items by steaming.
13276	2	Cook food items by grilling.
13277	2	Cook food items by braising & stewing.
13278	2	Cook food items by roasting.
13279	2	Cook food items by microwaving.
13280	2	Prepare fruit & vegetable cuts.
13281	2	Prepare & present basic sandwiches for service.
13283	2	Prepare & present salads for service.
13284	2	Clean food production areas & equipment.
13285	2	Handle & maintain knives in a commercial kitchen.
13334	2	Prepare & cook jams.
13344	3	Demonstrate knowledge of the characteristics of cookery methods & their applications in commercial catering.
22234	2	Compare characteristics of international dishes & prepare & present international dishes.
24526	4	Apply safe working practices in a commercial kitchen.

FOOD AND BEVERAGE SERVICE DOMAIN

Unit #	Credits	Title:
14425	5	Prepare & serve hot & cold non-alcoholic drinks in a commercial hospitality environment.
14434	3	Prepare & clear areas for table service in a commercial hospitality environment.
14436	4	Provide table service in a commercial hospitality environment.
14440	2	Prepare & clear areas for counter food service for a commercial hospitality establishment.
14443	2	Pack food & beverage orders for takeaway in a commercial hospitality environment.
17285	4	Demonstrate knowledge of commercial espresso coffee equipment & prepare espresso beverages under supervision.
17286	2	Prepare & present pressed coffee for service.
17287	2	Prepare & present filtered coffee for service.
22428	2	Prepare & present tea for service.

FOOD SAFETY DOMAIN

Unit #	Credits	Title:
167	4	Practice food safety methods in a food business.
20666	2	Demonstrate a basic knowledge of contamination hazards & control methods used in a food business.

HOSPITALITY – GENERIC DOMAIN

Unit #	Credits	Title:
14466	2	Demonstrate knowledge of maintaining a safe & secure environment for people in the hospitality industry.

CONSENT TO ASSESS:

Level 3 Hospitality Unit Standards for Schools

Approval for consent to assess unit standards is subject to applicants meeting Level 3 criteria.

COOKERY DOMAIN

It is recommended that 'Unit standard 167 – Practise food safety methods in a food business under supervision' is completed prior to other Level 2 cookery domain units.

Unit #	Credits	Title:
13282	2	Prepare, assemble, & present complex sandwiches for service in a commercial kitchen.
13314	4	Prepare & cook egg dishes in a commercial kitchen.
13316	3	Prepare & cook basic pasta dishes in a commercial kitchen.
13325	4	Prepare & bake basic cakes, sponges, & scones in a commercial kitchen,
13331	4	Prepare & cook pickles, chutneys & preserves in a commercial kitchen
13343	5	* Demonstrate knowledge of basic nutrition in commercial catering.
24525	4	Perform food costing calculations in a commercial hospitality environment.

FOOD AND BEVERAGE DOMAIN

Unit #	Credits	Title:
14441	3	Provide café counter service in a hospitality establishment.
17284	3	* Demonstrate knowledge of coffee origin & production.
17288	5	Prepare and present espresso beverages for service.
18497	8	* Demonstrate knowledge of culinary products & terms.

FOOD SAFETY DOMAIN

Unit #	Credits	Title:
168	4	* Demonstrate knowledge of food contamination hazards, & control methods used in a food business.

* Indicates theory unit standards

Please refer to the Consent to Assess Guide, **discuss options with your ServiceIQ School's Advisor**, and get samples of the Level 3 Resources (not just from Assessment Schedules) for full understanding of what will be required to meet level 3 assessment criteria, and expectations for Level 3 programmes and unit standards in a secondary school environment.

Unit standards highlighted in green do not entirely require a full commercial kitchen, however, commercial equipment, utensils and Level 3/industry conduct will be required. You will need to show evidence of how you meet consent to assess and assessment criteria through your application and programme planner.

CONSENT TO ASSESS:

Additional Level 3 Hospitality Unit Standards for Schools

Approval for consent to assess unit standards is subject to applicants meeting Level 3 criteria.

It is expected that Schools wishing to deliver unit standards from the list below would have been delivering L3 unit standards from the previous page for at least a year. After a year and once ServiceIQ has moderated those units, the school may apply for additional unit standards.

COOKERY DOMAIN

It is recommended that 'Unit standard 167 – Practise food safety methods in a food business under supervision' is completed prior to other Level 3 cookery domain units.

Unit #	Credits	Title:
13293	6	Prepare & cook basic vegetable dishes in a commercial kitchen.
13315	6	Prepare & cook rice and farinaceous dishes in a commercial kitchen.
13322	4	Prepare & cook basic pastry dishes in a commercial kitchen.
30916	4	Prepare and present basic hot and cold canapés in a commercial kitchen.

HOSPITALITY SPECIFIC SKILLS DOMAIN

Unit #	Credits	Title:
28107	5	Prepare, produce & present a product or service for a culinary art or restaurant service competition. (Available from 2019 only)