



REGISTERED NATIONAL STANDARD

UNIT OF COMPETENCY

Title:	Prepare and produce complex hot and cold cocktail food in a commercial kitchen <i>Note:</i> <ol style="list-style-type: none"> 1. A dish is considered complex by the use of advanced preparation techniques, diversity of flavours, authentic and fresh ingredients, as well as creative finishing and presentation techniques; 2. Adapted from NZQA registered standards 13333 version 5 (2014) 				
TQF Level:	4	Credits:	10	Version:	1
National standard code:	NS034-04				
Associated qualification (and code):	National Certificate in Commercial Cookery Level 4 (QR-04-NQ-001-07-0903-20-01)				
Approval date:	19 March 2020		Review date:	19 March 2025	
Purpose:	<p>This unit is for people who already have some understanding of advanced cooking techniques and methods, gained from experiences as either a chef or cook or in training courses such as the <i>National Certificate in Cookery Level 3</i>.</p> <p>Those who are credited with this unit will be able to prepare and cook complex hot and cold cocktail food in a commercial kitchen, including a range of traditional dishes and Tongan cuisines, making use of local fruits, produce and traditional cooking techniques</p>				

Learning Outcome 1 (LO1)	Prepare complex hot and cold cocktail food in a commercial kitchen.
Performance standards	<p>1.1 Ingredients of the required type, quality, and quantity are selected in accordance with dish requirements.</p> <p><i>[Range of cocktail food includes but is not limited to - spring rolls, filled pastry, canapes, chicken satay, chicken sticks, cocktail sausage rolls, quiches, crumbed prawns, crumbed fish pieces, wontons, kebabs, fritters, frittata, bruschettas, watermelon skewer, pawpaw with coconut dip, faikakai dumplings, 'ota ika;</i></p> <p><i>Range quality includes but is not limited to – appearance, smell, within expiry date, freshness.]</i></p> <p>1.2 Cocktail food ingredients are prepared using procedures that meet selected cocktail food and establishment requirements in accordance with standard industry texts.</p> <p>1.3 Food safety issues and safe food handling practices for food preparation and production are identified and explained in accordance with standard industry texts and legislative requirements.</p>
Learning Outcome 2 (LO2)	Cook and present complex hot and cold cocktail food in a commercial kitchen.
Performance Standards	<p>2.1 Cocktail food is cooked in accordance with dish and establishment requirements and standard industry texts.</p> <p><i>[Range quality includes but is not limited to –smell, flavour, degree of cooking, appearance.]</i></p> <p>2.2 Cooking methods and processes are suitable for dish requirements</p> <p><i>[Range processes include but are not limited to – time or degree of cooking, temperature, change in condition, identification and correction of faults.]</i></p> <p>2.3 Cocktail food is finished with the required visual appeal, texture, flavour and required temperature, ready for presentation.</p> <p>2.4 Cocktail food presentation is evaluated and necessary adjustments made before serving.</p> <p>2.5 Cocktail food is served according to establishment requirements</p>

	2.6 Portion amounts and yields for cocktail food are identified and explained in accordance with dish and establishment requirements.
Pre-requisites	NS027-03 or equivalent.
Co-requisites	N/A
Underpinning skill and knowledge	Reading skills, Oral communication, Listening skills, Numeracy skills, Problem-solving skills, Planning and organizing skills, self-management skills, Human health and disease knowledge (to TQF L1), Food knowledge and Cooking knowledge, Personal presentation and hygiene, cultural awareness.
Suggested assessment methods	<p><u>Context of assessment:</u></p> <ol style="list-style-type: none"> 1. A commercial kitchen or training kitchen, <ol style="list-style-type: none"> a. That is adequately equipped with the tools and equipment necessary for the completion of this unit, is needed for the assessment and collection of learning evidence; b. Where trainer/assessor and students have access to a range of food stuffs, and necessary equipment and tools; c. Where trainer/assessor and students have access to relevant documentation, including food safety requirements. 2. The assessment of practical skills and knowledge to: <ol style="list-style-type: none"> a. Be conducted either in the workplace (commercial kitchen or commercial cooking environment) or commercially realistic food preparation area for cocktail food and finger food production, where students are required to prepare, cook and present cocktail foods for customers who have the same expectations for quality and prompt service as a paying customer. b. Use of fresh and/or authentic ingredients. <p><u>Methods of assessment:</u></p> <p>A combination of assessment methods can be used to assess students' skills and knowledge:</p> <ol style="list-style-type: none"> 1. <i>Observation</i> – an observation checklist can be prepared in accordance to the nature of the assessment and then used to observe students demonstration of skills.

	<ol style="list-style-type: none"> 2. <i>Written and/or verbal questions</i> – to assess students’ theoretical and conceptual understanding. 3. <i>Student portfolios</i> – to assess students’ skills and knowledge based on a diversity of evidence items gathered by the students such as photographs, third-party reports, and relevant awards and certificates. <p>For the practical demonstration of required skills and knowledge, evidence must be provided for at least twelve (12) examples of cocktail food including local Tongan cuisines:</p> <ol style="list-style-type: none"> 1. Comprising at least six (6) cold dishes and six (6) hot dishes; 2. With a minimum of two (2) examples of each from vegetarian, meat, and seafood categories.
Resource requirements	<ol style="list-style-type: none"> 1. Commercial kitchen or Training kitchen, equipped with the required tools and resources (refer to <i>Minimum requirements for a kitchen</i>). 2. Unit outline; 3. Readings including relevant standards from New Zealand (NZQA) and Australia (ASQA, Training.gov.au), and Cooking/culinary books and resources; 4. Relevant legislations such as: <ol style="list-style-type: none"> a. <i>Tonga Food Act</i> b. <i>Tonga Public Health Act</i>
Moderation arrangements	Use provider’s approved moderation process, OR TNQAB moderation processes
Requirements to complete this unit	<p>Learners must be assessed as ‘Competent’ to complete this unit. Competency for this unit is at least 80% of the Performance standards.</p> <p>Learners who fail to be competent after 3 attempts will be advised to re-enrol in this unit.</p>
Public comments on unit	Please contact TNQAB National Qualifications Unit (email EnquireNQ@tnqab.to or Telephone 28136) if you like to discuss or suggest changes to the details of this unit.

MINIMUM REQUIREMENTS FOR A COMMERCIAL KITCHEN

	SMALL EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Baking tins	Stainless small, medium and large, Assorted depth and shapes	6 for each size
2	Baking trays	Stainless small, medium and large	3 for each size
3	Can/bottle opener	Stainless	3 sets
4	Chef Knives	Stainless, Set (Paring, All purpose, Fillet, Serrated Clever, Scissors)	12 Sets
5	Chinois	Stainless small or medium	3 pieces
6	Colander	Stainless or plastic	3 pieces
7	Cutting Boards	Plastic and Wooden, medium and large with colours	6 for each size and type
8	Food Posters	Meat, Fish, Shellfish, Herbs and Spices, Vegetables, Food commodities etc.	2 of each kind
9	Frying pans	for; Omelette and shallow frying (non-stick)	3 for each purpose
10	Grater	Manual, box or 4-sided or flat, stainless or plastics	3 sets either type
11	Ladles	Stainless in multiple sizes; small, medium and large	2 of each size
12	Lifter	Plastic or stainless	3 each type
13	Masher	Stainless (small or Large)	3 sets either size
14	Measuring Cups	Stainless or plastics (minimum of 4 sizes cups)	3 sets either type
15	Measuring Jugs	Stainless, plastics or Glass (minimum of 1000 milliliters)	3 either type
16	Measuring spoons	Stainless or plastics (minimum of 4 sizes spoons)	3 sets either type
17	Mixing bowls	Stainless and Plastic, small, medium and large	6 for each size
18	Moulds	Ceramic or stainless, small and medium	6 each size
19	Oven mitts	Assorted sizes, shapes and colour with minimum of 3 layers of thickness	6 pairs
20	Peeler	Plastic or stainless	6 sets
21	Plates	Ceramic, small, medium and large (any design and colour)	12 for each size
22	Pot holders	Assorted sizes, shapes and colour with minimum of 3 layers of thickness	6 pairs
23	Pots	for; stock, soup, and boiling, preferably stainless	3 for each purpose
24	Rolling Pin	Wooden or Plastic (small and large)	3 each size (6 in total)
25	Sanitizer	Plastic bottle sprayers	3 containers refilled
26	Saucepans	Small to medium sizes, preferably stainless	6 of each size
27	Serving bowls	Ceramic, for Soup and pasta, small and medium (any design and colour)	12 of each size
28	Sieve	Stainless or plastic (4 sizes in 1 set)	3 sets either type
29	Sifter	Stainless or plastic	3 either type

30	Spatulas	Wooden or Silicone	3 either type
31	Stirring spoons	Stainless and wooden, medium and large	6 stainless medium, 6 stainless large, 6 wooden medium, 6 wooden large)
32	Tea Towels	Cloth, any colour, sizes and designs	24 towels
33	Thermometer	Waterproof pocket Digital probe or Gun thermometer	2 pieces
34	Tongs	Stainless in multiple sizes; small, medium and large	3 of each size
35	Whisks	Stainless, sizes: medium and large	3 of each size
36	Wok	for; Saute and Stir-frying, either household or commercial brand	2 pieces

	LARGE EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Deep-Fryer	Gas burners or Electric heating element, either household or commercial brand	2 Fryers with minimum of 2 liters capacity each
2	Fire Extinguishers	Approved and valid to be used in the kitchen (OHS & SOP standards)	2 up to date extinguishers either sizes
3	Freezer	Chest or upright freezer or Walk-in freezer, either household or commercial brand	1 set
4	Handbasin	Single Stainless or Ceramic with or without hot water	1 set
5	Oven	Gas burners or Electric heating element, either household or commercial brand	3 Ovens with or without fan
6	Oven Griller or Salamander	Gas burners or Electric heating element, either household or commercial brand	3 Grillers or 1 Salamander
7	Pantry	Good air ventilation set up and well accessible (fixed or removable)	1 set
8	Range or Stovetop burners	Gas burners or Electric hot plates, either household or commercial brand	12 burners or 3 Range with 4 burners each
9	Refrigerator	Reach-in fridge or walk-in cooler, either household or commercial brand	1 set
10	Rubber Floor Mats	Cover the length of the work stations (above)	Enough to cover all Workstations
11	Sinks	Single or Double stainless installed with running water faucet (Hot water optional)	4 set singles or 2 sets double
12	Steamer	Layered Steaming pot	1 set
13	Umu Shed	Shed with well constructed Umu pit (including Huokauvao, Hakalo, Umu stones and Firewoods)	1 set
14	Work Benches and Tops	Stainless steel double benches and tops with or without drawers	2 sets

	MECHANICAL EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Air Ventilation System	Electrical Air Suction or Fixed Air-Vent Ventilator	Designated to ventilate heat and smokes
2	Blender	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
3	Food Mixer	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
4	Food Processor	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
5	Meat Slicer	Stainless and can be any size and brand	1 machine
6	Pasta Machine	Stainless with processing cutters (Manual or electric)	2 sets
7	Kitchen Scale	Digital or mechanical	2 either qualities
8	Toaster	Industrial or household brands, minimum of two bread racks	1 set
9	Vegetable Slicer	Any Quality and brand	1 machine