



REGISTERED NATIONAL STANDARD

UNIT OF COMPETENCY

Title:	Prepare and produce complex hot and cold desserts in a commercial kitchen NS038-04 Note: <ul style="list-style-type: none"> • The word <i>complex</i> as used in the title refers to the utilization of advanced preparation techniques and processes, using differing flavours and textures, creativity in finishing and presentation. • This unit is adapted from the <i>NZQA registered standard 13311 version 6 (2015)</i>. 				
TQF Level:	4	Credits:	10	Version:	1
National standard code:	NS038-04				
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 experience in food preparation establishments with some understanding of different food preparation techniques and processes.</p> <p>People credited with this unit are able to prepare and cook complex hot and cold desserts in a commercial kitchen or catering operation, including a range of traditional dishes and Tongan cuisines, both classical and temporary, making use of local fruits, produce and traditional cooking techniques.</p>				

<p>Learning Outcome 1 (LO1)</p>	<p>Prepare to cook complex hot and cold desserts in a commercial kitchen.</p> <p><i>[Range includes but is not limited to: Hot – buddings, slices, cakes, splits, vailesi, veihalo, etc; Cold – ice cream, cheese cake, fruit salads, veihalo, vailesi.]</i></p>
<p>Performance standards</p>	<p>1.1 Ingredients of the required type, quality, and quantity are selected in accordance with dish requirements.</p> <p><i>Range quality includes but is not limited to – appearance, aroma, within expiry date, freshness.</i></p> <p>1.2 Hot and cold dessert ingredients are prepared using procedures that meet selected dish and establishment requirements in accordance with standard industry texts.</p> <p>1.3 Food safety issues and safe food handling practices for preparation and production of deserts are identified and explained in accordance with standard industry texts and legislative requirements.</p>
<p>Learning Outcome 2 (LO2)</p>	<p>Cook and present complex hot and cold desserts in a commercial kitchen.</p>
<p>Performance Standards</p>	<p>2.1 Complex hot and cold desserts are produced in accordance with quality, dish and establishment requirements and standard industry texts.</p> <p><i>Range quality includes but is not limited to – flavour, aroma, degree of cooking and/or production, appearance.</i></p> <p>2.2 Production methods and processes are suitable for dish requirements.</p> <p><i>Range processes include but are not limited to – time or degree of cooking and/or production, temperature, identification and correction of production faults, change in condition.</i></p> <p>2.3 Desserts are finished and presented to meet dish requirements.</p> <p>2.4 Portion amounts and yields for deserts are identified and explained in accordance with dish and establishment requirements.</p>
<p>Pre-requisites</p>	<p>N/A</p>
<p>Co-requisites</p>	<p>N/A</p>
<p>Underpinning skill and knowledge</p>	<p>Knowledge Tongan culture and traditions; Tongan protocol and etiquette; General human health and diseases; Human foods and nutrition; Hazards and safety; Personal grooming and presentation; Effective time management; Communication</p>

	including writing (Tongan and English); Environmental awareness; General geographical knowledge of the (map) location of tourists home countries, Cultural awareness and sensitivity; Interpersonal communication skills; Workplace security; Metric measurements (volume, length, time, Attention to details.
Suggested assessment methods	<p>Context of assessment: Assessment of practical skills:</p> <ol style="list-style-type: none"> 1) is conducted within a adequately equipped commercial kitchen or training kitchen where students have to utilize specific equipment for preparing and producing. 2) utilizes authentic ingredients. <p>Methods of assessment: A range of assessment methods should be used to assess practical skills and knowledge. Examples of such methods include:</p> <ol style="list-style-type: none"> 1) Direct observation of students selecting, preparing, or producing desserts; 2) Sampling of dishes produced by students; 3) Written or oral questions to test theoretical and conceptual understanding. 4) Review of portfolios of evidence and third-party reports (e.g. from workplace for on-the-job performance). <p>Note: Refer to section below on <i>Requirements to complete this unit</i> for more useful information related to assessment.</p>
Resource requirements	<ol style="list-style-type: none"> 1. Commercial kitchen or training kitchen (refer to <i>Minimum requirements for a kitchen</i>). 2. Relevant readings such as Tonga Food Act, Tonga Public Health Act, 3. Relevant Codes, and Standards such as Australian NZ Food standards code Standard 3.2.2 Food safety practices and general requirements 4. Unit outline
Moderation arrangements	Use provider’s approved moderation process, OR TNQAB moderation processes
Requirements to complete this unit	<p>Acceptable competency percentage:</p> <ul style="list-style-type: none"> • Competency for this unit is at least 90% of the Performance standards. Learners who fail to be

	<p>competent after 3 attempts will be advised to re-enrol in this unit.</p> <p>Evidence of competency requirements:</p> <ul style="list-style-type: none"> • Evidence must either be collected in the workplace or in a realistic environment (e.g. simulation) where the student has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer. • When assessing the preparation methods in LO1, evidence is required for a minimum of six methods. • When assessing the cooking methods in LO2, evidence is required for a minimum of two (2) <i>Hot</i> and two (2) <i>Cold</i> desserts.
<p>Public comments on unit</p>	<p>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.</p>

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