

Hospitality – 12HOSP – Domain list

Qualification: Unit Standards Working towards National Certificate in Hospitality (Introductory Cookery) Level 2

Course Entry: To have achieved 12 or more credits in Unit Standards/NCEA Level across the curriculum and/or at HOD's discretion.

Description:

- Begins National Certificate in Hospitality (Introductory Cookery) Level 2, which is a two year course.
- This qualification is designed to provide a pathway to the National Certificate in Hospitality – Basic Cookery Level 3 at Polytechnic.
- A practical course for students interested in working in the food industry.
- **35 Compulsory Credits** are required plus a minimum of **8 Elective credits** are required to qualify for the National Certificate in Hospitality (Level 2).

Unit No.	Title	Level	Credits
167	Practice food safety methods in a food business	2	4 <i>Compulsory</i>
13285	Handle and maintain knives in a commercial kitchen	2	2 <i>Compulsory</i>
14462	Maintain personal presentation and greet customers in the hospitality industry	2	2 <i>Compulsory</i>
13284	Clean food production areas, equipment and utensils in a commercial kitchen	2	2 <i>Compulsory</i>
21057	Prepare, construct and garnish 'mocktails' for the Hospitality Industry.	1	2 <i>Compulsory</i>
13279	Cook food items by microwaving	2	2 <i>Compulsory</i>
14440	Prepare and clear areas for counter food service in a commercial hospitality industry.	2	2 <i>Compulsory</i>
14443	Pack food and beverage orders for takeaway in a commercial hospitality environment	2	2 <i>Compulsory</i>
22234	Compare characteristics of International dishes and prepare and present International dishes.	2	4 <i>Compulsory</i>
		TOTAL	22 credits