

HOSPITALITY NCEA LEVEL 2 2017

This course is made up of **11 Unit** Standards, adding up to 24 Credits.

All units are internally assessed.

Number	Standard Title	Credits	Number of Weeks
US 20666 V5	Demonstrate knowledge of prevention of cross contamination of food in a food business.	2	7
US 167 V8	Practice food safety methods in a food business.	4	2
US 13276 V5	Cook food items by grilling	2	3
US 13272 V5	Cook food items by baking.	2	4
US 13271 V5	Cook food items by frying	2	4
US 13283 V5	Prepare and present salads for service	2	4
US 13281 V6	Prepare and present basic sandwiches for service	2	2
US 13280 V5 And US 13285 V5	Prepare fruit and vegetable cuts. Handle and maintain knives in a commercial kitchen	2 2	6
US 13275 V5	Cook food items by steaming	2	2
US 13274 V5	Cook food items by poaching	2	2

You can gain the following GRADES in each Unit Standard.

N = Not Achieved = Did not achieve the Standard
A = Achieved = Achieved the Standard

Costs

There is a compulsory fees of \$35.00.

Authenticity

All assessed work is expected to be your own. Teachers may question students if there is doubt regarding an assessment. Copying or presenting work that is not yours will result in credits not being awarded.