



# HERETAUNGA SCHOOL OF HHOSPITALITY

level 3

## COURSE OUTLINES

### NATIONAL CERTIFICATE IN HOSPITALITY (BASIC COOKERY) LEVEL 3 (V5)

Std #	Assessment description	Level	Credits
167	Practice food safety methods in a food business	2	4
377	Work in a diverse workplace	2	2
9677	Participate in a group / team which has an objective(s)	2	3
13285	Handle and maintain knives in a commercial kitchen	2	2
13288	Prepare and cook basic meat dishes in a commercial kitchen	3	8
13293	Prepare and cook basic vegetable dishes in a commercial kitchen	3	6
13300	Prepare and cook basic stocks and sauces in a commercial kitchen	3	5
13304	Prepare and cook basic fish dishes in a commercial kitchen	3	4
13310	Prepare basic hot and cold dessert items in a commercial kitchen	3	5
13314	Prepare and cook egg dishes in a commercial kitchen	3	5
13315	Prepare and cook rice and farinaceous dishes in a commercial kitchen	3	3
13316	Prepare and cook basic pasta dishes in a commercial kitchen	3	3
13329	Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	3	3
24525	Prepare food costing calculations in a commercial hospitality environment	2	4
24526	Apply safe working practices in a commercial kitchen	2	4
13282	Prepare, assemble and present complex sandwiches in a commercial kitchen	3	2
13319	Prepare and bake basic dough products in a commercial kitchen	3	4
13322	Prepare and cook basic pastry dishes in a commercial kitchen	3	4
13325	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	3	4
13333	Prepare and present cold cocktail food in a commercial kitchen	3	4
13336	Prepare and cook hot cocktail food in a commercial kitchen	3	4
14441	Provide counter food and beverage service in a commercial hospitality environment	3	3
17288	Prepare and present espresso beverages for service	3	5
	<b>Total Credits</b> <b>Level 2 credits = 19</b> <b>Level 3 credits = 74</b>		

### **NATIONAL CERTIFICATE IN RETAILING LEVEL 3**

<b>Std #</b>	<b>Assessment description</b>	<b>Level</b>	<b>Credits</b>
11831	Apply skills and qualities of a sales person	3	6
11817	Serve customers face to face in a wide range of context	3	4
11940	Respond to customer complaints face to face in a retail or distribution environment	3	4
11939	Respond to customer complaints by telephone in a retail or distribution environment	3	3
11956	Prepare a float and reconcile sales records and takings	3	3
422	Create in-store displays in a retail or distribution environment	3	3
11818	Enhance work practices by the application of product and / or service knowledge	3	4
11999	Demonstrate product knowledge in a specified area in a retail or distribution environment	4	4
1312	Give oral instructions in the workplace	3	3
9705	Give and respond to feedback	3	3
11097	Listen to gain information in an interactive situation	3	3
17593	Apply safe work practices in the workplace	2	4
11974	Participate in a team in a retail or distribution environment	2	4
11968	Maintain and integrate legislation applicable to the sale of goods and services	2	4
406	Maintain and take care of stock	2	4
19583	Demonstrate knowledge of products in a retail or distribution environment	2	4
	Total credits		60
	Level 2		20
	Level 3		36
	Level 4		4