

Title	Plan, develop, implement, and evaluate a menu in the hospitality industry		
Level	5	Credits	20

Purpose	<p>This unit standard is for experienced people who are responsible for planning menus. They may be involved in working in a restaurant, food or catering operation.</p> <p>People credited with this unit standard are able to: plan, develop, implement; and evaluate a menu, in the hospitality industry.</p>
----------------	--

Classification	Hospitality > Hospitality Management
-----------------------	--------------------------------------

Available grade	Achieved
------------------------	----------

Guidance Information

1 Definitions

Equipment – large and small equipment fittings and fixtures.

Establishment requirements refer to applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

Implementation – the preparation of the menu to the point of being able to put it in front of the customer.

Market list – the list of ingredients required for a menu.

Resources – establishment personnel, equipment and materials for maintenance, and contractors who are available, suitable, and affordable.

2 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Food Regulations (2015), Health and Safety at Work Act 2015.

3 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.

Outcomes and performance criteria

Outcome 1

Plan a menu in the hospitality industry.

Performance criteria

- 1.1 Target market is identified and analysed in terms of average spend, potential competitors, style, time of day, dietary requirements, nutrition, menu life cycle, and establishment requirements.
- 1.2 Size and concept of the menu are determined in terms of customer expectations and available resources.
- Range available resources include but are not limited to – equipment, facilities, skill level of staff, seasonal variation.
- 1.3 Dishes are selected in terms of balance.
- Range balance includes but is not limited to – colour, texture, flavour, variety, cooking methods.

Outcome 2

Develop a menu in the hospitality industry.

Performance criteria

- 2.1 Recipes are developed, tested, and standardised to meet establishment requirements.
- 2.2 Food cost of each menu item is established to enable selling price to be determined.
- Range food costs must be calculated accurately using either manual methods or electronic technology.
- 2.3 Selling price is determined in terms of cost price, target audience, budget, competitors, sales mix and establishment requirements.
- 2.4 Menu copy is developed in terms of layout, descriptive terms, language, and style, communicates the concept of the menu, and meets establishment requirements.

Outcome 3

Implement a menu in the hospitality Industry.

Performance criteria

- 3.1 Menu implementation plan is developed in terms of scheduling, market list, and service requirements.
- 3.2 Market list is established to meet menu requirements.
- 3.3 Preparation lists are established according to the recipes.

- 3.4 Staff are trained and monitored to enable them to produce the menu items to meet establishment requirements.

Outcome 4

Evaluate a menu in the hospitality industry.

Performance criteria

- 4.1 Reasons for evaluating the menu are identified in terms of the impacts for the establishment.
- 4.2 Methods for evaluating a menu are identified to meet establishment requirements.
- Range methods include but are not limited to – menu engineering, average spend, food cost percentage; methods may include but are not limited to – menu analysis, customer feedback, staff feedback.
- 4.3 A menu evaluation is conducted in accordance with establishment requirements.
- 4.4 The information is analysed to identify menu performance in accordance with establishment requirements.
- 4.5 Recommendations are reported that reflect analysis outcomes in accordance with establishment requirements.

Planned review date	31 December 2027
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 September 2005	31 December 2017
Review	2	22 October 2010	31 December 2017
Review	3	20 February 2014	31 December 2024
Review	4	2 March 2023	N/A

Consent and Moderation Requirements (CMR) reference	0112
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.