

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>
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Classification	Hospitality > Hospitality Management
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Available grade	Achieved
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Explanatory notes

- 1 Definitions
 - Equipment* – large and small equipment fittings and fixtures.
 - Establishment requirements* – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
 - 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 1981, Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Health and Safety in Employment Act 1992.
- 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 evidence requirements

Outcome 1

Plan a menu in the hospitality industry.

Evidence requirements

- 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 is 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 the menu.

Evidence requirements

- 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 the menu.

Evidence requirements

- 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 establishment requirements.

Outcome 4

Evaluate the menu.

Evidence requirements

- 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.
- 4.5 Recommendations are reported that reflect analysis outcomes in accordance with establishment requirements.

Planned review date	31 December 2019
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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	N/A

Accreditation and Moderation Action Plan (AMAP) reference	0112
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This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Consent requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.