

Title	Apply knowledge of menu adaptation and resource requirements for preparing food for catering services		
Level	3	Credits	5

Purpose	<p>This entry-level unit standard is for people wanting to enter the catering services sector.</p> <p>People credited with this unit standard are able to identify and describe: how menus are adapted for catering services, and resource requirements for preparing food for catering services; and apply knowledge of menu adaptation and resource requirements to food preparation for catering services.</p>
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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Explanatory notes

- 1 Definition
Establishment requirements refer to 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.
- 2 Reference
The appropriate Food and Nutrition Guidelines containing information relevant to this unit standard are available from the Ministry of Health's website on: <http://www.moh.govt.nz/>. Examples include but are not limited to – *Food and Nutrition Guidelines for Healthy Adults: A Background Paper*; and *Food and Nutrition Guidelines for Healthy Older People: A Background Paper*.

Outcomes and evidence requirements

Outcome 1

Identify and describe how menus are adapted for catering services.

Range evidence is required for five menu options provided in the organisation's menu cycle.

Evidence requirements

- 1.1 Menu options are identified to determine their suitability for the individual's nutritional requirements in accordance with guidelines developed by the establishment and/or dietician.

- 1.2 Portion requirements are identified to determine the number of servings allocated for each menu option.
- 1.3 Cooking and holding times are identified to determine planning and resource requirements and preparation times for each menu option.

Outcome 2

Identify and describe resource requirements for preparing food for catering services.

Evidence requirements

- 2.1 Importance of following agreed recipes for a given menu option is described in terms of nutritional and dietary requirements, consistency, cost, quality control and preventing waste.

Range consistency includes but is not limited to – preparation, cooking, presentation.
- 2.2 Suitable equipment is identified in terms of recipes, distribution and serving requirements.
- 2.3 Daily work and cleaning schedules are identified in accordance with establishment requirements.
- 2.4 Stores and stock requirements are identified in terms of rotation, stock levels and storage.

Outcome 3

Apply knowledge of menu adaptation and resource requirements to food preparation for catering services.

Evidence requirements

- 3.1 A menu is adapted in accordance with establishment requirements.

Range includes a rationale for the menu adaptation; may include but is not limited to – minimising any risk to customer, identifying and minimising any additional costs, informing other staff, recording the menu adaptation.

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	26 March 2007	31 December 2015
Review	2	19 September 2008	31 December 2016
Review	3	12 December 2013	31 December 2016
Review	4	18 September 2014	N/A

Consent and Moderation Requirements (CMR) reference

0112

This CMR 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, 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.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR 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 qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.