

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

<b>Purpose</b>	<p>This 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; resource requirements for preparing food; and apply knowledge of menu adaptation and resource requirements to food preparation, for catering services.</p>
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<b>Classification</b>	Hospitality > Catering Services
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<b>Available grade</b>	Achieved
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### Guidance Information

- 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 – *Eating and activity guidelines for New Zealand adults*; (2020) Updated 2020. Wellington, NZ : Ministry of Health and. *Food and nutrition guidelines for healthy older people: a background paper* (2013). Wellington: Ministry of Health.

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### Outcomes and performance criteria

#### Outcome 1

Identify how menus are adapted for catering services.

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

**Performance criteria**

- 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.

**Performance criteria**

- 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.

**Performance criteria**

- 3.1 A menu is adapted in accordance with establishment requirements.  
  
Range includes a rationale for the menu adaptation.  
includes but is not limited to – minimising any risk to customer, identifying and minimising any additional costs, informing other staff, recording the menu adaptation.

<b>Planned review date</b>	31 December 2027
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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	31 December 2024
Review	5	2 March 2023	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.