

Title	Perform food costing calculations in a commercial hospitality environment		
Level	3	Credits	4

Purpose	<p>This entry-level unit standard is for people who work in a commercial hospitality environment.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of calculating food costs; and calculate food costs, for dishes in a commercial hospitality environment.</p>
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Classification	Hospitality > Cookery
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Available grade	Achieved
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Explanatory notes

- 1 Definition
Dish requirements – any recipe or dish specific to the establishment and made known to the candidate prior to assessment against this unit standard.
- 2 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety in Employment Act 1992.
- 3 References
Standard industry texts include but are not limited to – Foskett, D., Paskins P., and Ceserani, V. (2010), *The Theory of Hospitality and Catering* (12th edition) London: Hodder and Stoughton.
- 4 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

Demonstrate knowledge of calculating food costs for dishes in a commercial hospitality environment.

Evidence requirements

1.1 The factors involved in costing dishes are identified in accordance with dish requirements.

Range factors include but are not limited to – ingredients, equipment, labour, overheads, profit, costing constraints, seasonality, location.

1.2 Methods of portion control and yield testing are identified in terms of optimising quality and minimising waste.

1.3 Methods for calculating food costs are identified and compared in terms of advantages and disadvantages in accordance with standard industry texts.

Outcome 2

Calculate food costs for dishes in a commercial hospitality environment.

Range evidence of three different dishes is required.

Evidence requirements

2.1 Quantities of food are calculated in accordance with dish requirements.

Range calculations include but are not limited to – portion size, number of people being catered for, yield.

2.2 Sale price percentage is calculated in relation to the cost of the dish.

Range calculations may include but are not limited to – ingredients, equipment, labour, overheads, profit, costing constraints, seasonality, location; evidence for a minimum of three calculations is required.

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	23 April 2008	31 December 2013
Review	2	12 December 2008	31 December 2013
Rollover and Revision	3	18 April 2013	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	N/A

Consent and Moderation Requirements (CMR) reference	0112
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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 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 at qualifications@ServiceIQ.org.nz if you wish to suggest changes to the content of this unit standard.