

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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Guidance Information

- 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 at Work Act 2015.
- 3 References
Standard industry texts may include but are not limited to – Foskett, D., *et al.* (2016), *The Theory of Hospitality and Catering*. 13th ed. London: Hodder Education; Christensen-Yule, L. and Neill, L., or the most recent edition available.
- 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 for customers who have the same expectations for quality and timeliness as a paying customer.

Outcomes and performance criteria

Outcome 1

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

Performance criteria

- 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.

Performance criteria

- 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 of a minimum of three calculations is required.

Planned review date	31 December 2026
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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	31 December 2023
Review	6	16 December 2021	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>.

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.