

Title	Apply menu requirements to catering services production		
Level	4	Credits	10

Purpose	<p>This unit standard is for people working in a catering services operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of planning menus for catering services production, and apply menu requirements to catering services production.</p>
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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Explanatory notes

- 1 Definitions

Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, made known to the candidate prior to assessment against this unit standard.

Dietary requirements – requirements that apply to both normal and modified dietary needs and incorporate medical, physical, cultural, religious and age requirements.
- 2 Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 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*.
- 4 Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of planning menus for catering services production.

Evidence requirements

- 1.1 Nutritional requirements are explained in terms of their relationship to menu planning and dietary requirements in terms of catering services.
- Range evidence of menu planning is required for one day, one week, and one month.
- 1.2 Common medical and dietary conditions and the consequences of not adhering to the dietary requirements are identified in terms of their impact on dietary requirements.
- Range may include but is not limited to – diabetes, coeliac disease (gluten-free), low fat, dysphagia (swallowing difficulties), constipation, malnutrition, weight control, diverticulitis, dementia, hydration;
evidence of two is required.
- 1.3 Special conditions that require specific dietary requirements in catering services are identified and described in terms of their impact on menu composition.
- Range impacts include but are not limited to – cost, time, ingredients.
- 1.4 Principles of menu planning are identified and described in terms of their effect on the content of the menu.
- Range principles include but are not limited to – types of menu plans, texture, flavour, colour, meal pattern, repetition, balance, variety, portion size, budget, equipment, personnel, standard recipes, individual and cultural requirements.

Outcome 2

Apply menu requirements to catering services production.

Evidence requirements

- 2.1 Menus are developed for cyclical and selective menu plans.
- Range evidence is required of an example of each menu type.
- 2.2 Resource requirements for a cyclical and selective menu are planned in accordance with establishment requirements.
- 2.3 Individual and cultural requirements that impact on menu planning are identified and described in terms of their effect on the content of the menu.
- Range individual and cultural requirements include but are not limited to – ethnicity, religion, food preferences, age, cognitive ability, functional ability.

Replacement information	This unit standard replaced unit standard 22886.
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Planned review date	31 December 2018
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	12 December 2013	31 December 2016
Revision	2	19 November 2015	31 December 2017
Revision	3	17 November 2016	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 qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.