

Title	Develop menus to meet special dietary and cultural needs for a catering services operation		
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: analyse and confirm dietary and cultural requirements of customers; develop menus and meal plans to meet dietary and cultural requirements; and evaluate meals and menus, for a catering services operation.</p>
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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Explanatory notes

- 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 may include medical, physical, cultural, and age requirements.

Contemporary dietary trends may include but are not limited to – vegetarian, low-fat, low-carbohydrate or low-kilojoule.

Menus and meal plans – daily meal plans, daily or weekly menus, cycle menus.
- Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and evidence requirements

Outcome 1

Analyse and confirm dietary and cultural requirements of customers for a catering services operation.

Range evidence of three different types of customers is required.

Evidence requirements

- 1.1 The dietary and cultural requirements of customers are identified in accordance with establishment requirements.
- 1.2 Contemporary dietary trends and regimes are analysed to assess dietary requirements for identified customers in accordance with establishment requirements.
- 1.3 Dietitians and/or medical specialists are consulted, where required, to confirm requirements in accordance with establishment requirements.

Outcome 2

Develop menus and meal plans to meet dietary and cultural requirements for a catering services operation.

Range evidence is required of two different dietary and two different cultural requirements.

Evidence requirements

- 2.1 A variety of suitable foods, meals and menus for specific dietary and cultural requirements are selected in accordance with establishment requirements.
- 2.2 Menus and meal plans that promote good health and reduce the incidence of diet-related health problems are developed in accordance with establishment requirements.
- 2.3 Cyclic menus that are balanced in terms of nutritional requirements and variety are prepared in accordance with establishment requirements.
- 2.4 Food preparation and cooking methods that maximise the nutritional value of food are recommended in accordance with establishment requirements.
- 2.5 Combinations of food that meet macro and micro nutrient requirements are identified in accordance with establishment requirements.
- 2.6 Texture, composition and portion size are incorporated into menus and meal planning in accordance with establishment requirements.
- 2.7 Sufficient choices of dishes are incorporated into menus in accordance with establishment requirements.
- 2.8 Menu costs are monitored to comply with costing constraints and maximise profitability of menus in accordance with establishment requirements.

Outcome 3

Evaluate meals and menus for a catering services operation.

Evidence requirements

- 3.1 Meals and menus are evaluated to ensure customer satisfaction in accordance with establishment requirements.
- 3.2 Menus are adjusted, where required, to ensure dietary needs and goals are met in accordance with establishment requirements.

Replacement information	This unit standard replaced unit standard 25023.
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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.