Title	Develop menus to meet special dietary and cultural needs for a catering services operation		
Level	4	Credits	10

| Purpose | This unit standard is for people working in a catering services operation.

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. |
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Classification	Hospitality > Catering Services

Available grade	Achieved

Guidance Information

1   Definitions
     Contemporary dietary trends may include but are not limited to – vegetarian, low-fat, low-carbohydrate or low-kilojoule.
     Dietary requirements – requirements that apply to both normal and modified dietary needs and may include medical, physical, cultural, and age requirements.
     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.
     Menus and meal plans – daily meal plans, daily or weekly menus, cycle menus.

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   All tasks are to be carried out in accordance with establishment requirements.

4   Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and performance criteria

Outcome 1

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

Range   evidence of three different dietary requirements is required.

Performance criteria

1.1   The dietary and cultural requirements of customers are identified.

1.2   Contemporary dietary trends and regimes are analysed to assess dietary requirements for identified customers.

1.3   Dietitians and/or medical specialists are consulted, where required, to confirm requirements.

Outcome 2

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

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

Performance criteria

2.1   A variety of suitable foods, meals and menus for specific dietary and cultural requirements are selected.

2.2   Menus and meal plans that promote good health and reduce the incidence of diet-related health problems are developed.

2.3   Cyclic menus that are balanced in terms of nutritional requirements and variety are prepared.

2.4   Food preparation and cooking methods that maximise the nutritional value of food are recommended.

2.5   Combinations of food that meet macro and micro-nutrient requirements are identified.

2.6   Texture, composition and portion size are incorporated into menus and meal planning.

2.7   Sufficient choices of dishes are incorporated into menus.

2.8   Menu costs are monitored to comply with costing constraints and maximise profitability of menus.

Outcome 3

Evaluate meals and menus for a catering services operation.

Performance criteria

3.1   Meals and menus are evaluated to ensure customer satisfaction.

3.2   Menus are adjusted, where required, to ensure dietary needs and goals are met.

Replacement information	This unit standard replaced unit standard 25023.

Planned review date	31 December 2027

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	31 December 2024
Review	4	2 March 2023	N/A

Consent and Moderation Requirements (CMR) reference	0112

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.