Assessment Requirements for SITHKOP002 Plan and cost basic menus

Release: 1

Assessment Requirements for SITHKOP002 Plan and cost basic menus

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- identify and evaluate the food preferences of customer groups with differing characteristics and use to inform menu planning
- develop and cost each of the following menu types based on above information:
  - à la carte
  - buffet
  - cyclical
  - degustation
  - ethnic
  - set
  - table d'hôte
  - seasonal
- evaluate success of the above menus by obtaining at least two of the following types of feedback:
  - customer satisfaction discussions with:
    - customers
    - employees during the course of each business day
  - customer surveys
  - improvements suggested by:
    - customers
    - managers
    - peers
    - staff
    - supervisors
    - suppliers
  - regular staff meetings that involve menu discussions
  - seeking staff suggestions for menu items
- develop the above menus within commercial time constraints, demonstrating:
  - use of balanced variety of dishes and ingredients
  - methods for determining costs of supply for ingredients

- methods and formulas for calculating portion yields and costs from raw ingredients
- methods for responding to feedback and adjusting menus
- methods for achieving desired profit margins, mark-up procedures and rates
- use of different types and styles of menus for dishes or food production ranges.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- organisation-specific information:
    - sources of information on current customer profile and food preferences
    - service style and cuisine
    - costs of supply for ingredients
- methods and formulas for calculating portion yields and costs from raw ingredients:
    - butcher's test
    - standard measures
    - standard yield tests
- hospitality and catering industry desired profit margins, mark-up procedures and rates
- different types and styles of menus for dishes or food production ranges for different types of food outlets
- range of food preferences relating to:
    - contemporary eating habits
    - cultural and ethnic influences
    - popular menu items
    - quick service foods
    - seasonal dishes
    - variety of food products
- differing characteristics of customer groups:
    - age range
    - buying power
    - gender
    - income level
    - social and cultural background
- influence of seasonal products and commodities on menu content
- naming conventions and culinary terms for a variety of cuisines
- formats for and inclusion of menus presented to customers
- methods of assessing the popularity of menu items:
    - customer surveys
    - popularity index
    - sales data.

Assessment Conditions

Skills must be demonstrated in a hospitality business operation where menus are planned and costed. This can be:

- an industry workplace
- a simulated industry environment or activity.

Assessment must ensure access to:

- commercial information:
  - preferred supplier arrangements
  - purchase specifications
  - sources of negotiated cost of supply:
    - tariffs
    - price lists
- product information:
  - food preparation lists
  - menus for restaurants
  - price lists
  - recipes
  - costs of food supply for food service businesses
  - menus for the variety of cuisines and service styles specified in the performance evidence.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694