Assessment Requirements for SITHKOP007 Design and cost menus

Release: 1

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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:

- source and evaluate information on current and emerging food service trends, customer preferences and target markets and use to inform menu design
- develop and cost at least six different menus from the following list of menu types based on the above information:
  - à la carte
  - buffet
  - degustation
  - ethnic
  - set
  - seasonal
  - table d'hôte
  - wine dinner
- 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:
  - current and emerging food service trends

- operating costs for hospitality and catering organisations
- methods and formulas for calculating portion yields and costs from raw ingredients
- methods for responding to feedback on menu items
- desired profit margins, mark-up procedures and rates.

Knowledge Evidence

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

- market research techniques for sourcing information on food service trends and market preferences
- range of current and emerging food service trends relating to:
  - contemporary eating habits
  - cultural and ethnic influences
  - major festivals and events
  - media influence
  - seasonal and popular influences
- sources of information on:
  - market statistics
  - customer profiles and preferences
- products and service styles that meet certain market requirements and, quality expectations
- current customer profile serviced
- competitors' current and proposed products and services
- financial operating costs for hospitality and catering organisations
- methods and formulas for calculating portion yields and costs from raw ingredients:
  - butcher's test
  - standard measures
  - standard yield tests
- desired profit margins, mark-up procedures and rates
- different types and styles of:
  - menus
  - food outlets
  - food service
- influence of seasonal products and commodities on menu content
- naming conventions and culinary terms for a variety of cuisines
- formats for and inclusions of menus presented to customers
- methods of assessing the popularity of menu items:
  - customer surveys
  - popularity index
  - sales data

- methods of analysing sales mix and profit performance of menu items:
    - menu engineering analysis.

Assessment Conditions

Skills must be demonstrated in a commercial cookery or catering context where menus are designed or costed. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

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

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