



Australian Government

SITHKOP010 Plan and cost recipes

Release: 1

SITHKOP010 Plan and cost recipes

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to plan and cost recipes for dishes or food product ranges for any type of cuisine or food service style. It requires the ability to identify customer preferences, select recipes to meet customer and business needs, cost recipes and evaluate their success.

It does not cover the specialist skills used by senior catering managers and chefs to design and cost complex menus after researching market preferences and trends. Those skills are covered in SITHKOP015 Design and cost menus.

The unit applies to hospitality and catering organisations. Recipes can be for ongoing food service, for an event or function, or for a food product range such as patisserie products.

It applies to cooks, patissiers and catering personnel who usually work under the guidance of more senior chefs.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Competency Field

Kitchen Operations

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- | | |
|-----------------------------------|--|
| 1. Identify customer preferences. | 1.1. Identify current customer profile for the food business.
1.2. Identify food preferences of customer base to inform recipe planning. |
| 2. Plan dishes. | 2.1. Generate a range of ideas for dishes or food production ranges.
2.2. Choose dishes to meet organisational service style and cuisine and customer preferences.
2.3. Include balanced variety of dishes or food production items for the style of service and cuisine. |
| 3. Cost recipes. | 3.1. Itemise proposed components of included dishes or food production items.
3.2. Calculate portion yields and costs from raw ingredients.
3.3. Assess cost-effectiveness of proposed dishes or food production items and identify ingredients that provide high yield.
3.4. Price dishes to ensure maximum profitability. |
| 4. Write dish description. | 4.1. Write dish descriptions using words that appeal to customer base and fit with the business service style.
4.2. Use correct names for style of cuisine. |
| 5. Evaluate dishes. | 5.1. Use feedback from supervisor or colleagues to determine saleability of dishes.
5.2. Adjust recipes based on feedback and profitability. |

Foundation Skills

Foundation skills essential to *performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.*

SKILLS

DESCRIPTION

Writing skills to:

- prepare product descriptions to creatively explain dishes and promote sales.

Oral communication skills to:

- listen and respond to routine customer feedback, and ask questions that inform recipe choice.

- Numeracy skills to:
- calculate the cost of producing dishes
 - calculate mark-ups and selling price for profitability
 - compare dishes based on their anticipated yield, budgetary constraints and profitability.
- Problem-solving skills to:
- evaluate the food service preferences of the customer profile and plan recipes to meet those preferences
 - identify unprofitable dishes and adjust recipes to increase yield of dishes.
- Planning and organising skills to:
- access and sort all information required for recipe planning and for coordinating a menu development process.
- Technology skills to:
- use computers and software programs to cost and document recipes.

Unit Mapping Information

Supersedes and is not equivalent to SITHKOP002 Plan and cost basic menus.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

Assessment Requirements for SITHKOP010 Plan and cost recipes

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:

- plan and cost recipes for three complete dishes for four of the following menu types (12 recipes in total):
 - à la carte
 - buffet
 - cyclical
 - degustation
 - set or table d'hôte
- identify the food preferences of customer groups and use to inform recipe planning for the above 12 dishes
- seek feedback from supervisor or colleagues and implement improvements to dishes as required
- develop the above recipes using:
 - standard recipe cards in spreadsheet format, including:
 - method
 - portion size
 - ingredients
 - units of measure
 - description
 - equipment
 - food cost percentage
 - GST.

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:

- food cost percentage
- budgeted sales price
- standard measures
- standard yield tests
- GST addition and subtraction
- characteristics of different menu types listed in the performance evidence, including portion size
- food preferences relating to:
 - classical and contemporary dining trends
 - cultural and ethnic influences
 - seasonal dishes
 - variety of food products
- characteristics of different customer groups:
 - age range
 - buying power
 - gender
 - dietary requirements or preferences
 - location
 - social and cultural background
- influence of seasonal products and commodities on recipe content
- culinary terms for a variety of cuisines.

Assessment Conditions

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

- an industry workplace; or
- an industry-realistic simulated environment.

Assessment must ensure access to:

- commodity price list
- template for standard recipe card in spreadsheet format.

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

- have achieved the Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or Certificate III or IV in Patisserie, or their successors; or

hold a trade certificate as a cook or chef or equivalent; and

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

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