



Australian Government

Assessment Requirements for SITHKOP015 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 outlined below
- develop and cost one menu from each of the following menu types based on the above information:
 - à la carte
 - buffet
 - degustation
 - table d'hôte
- develop the above four menus demonstrating:
 - current and emerging food service trends
 - methods and formulas for calculating portion yields and costs from raw ingredients
 - desired profit margins and mark-up procedures
 - summary of menu costings.

Knowledge Evidence

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

- 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 influences
 - social media
- sources of information on:
 - market statistics
 - customer profiles and preferences
- products, service styles and quality expectations that meet market requirements

- financial operating costs for hospitality and catering organisations, including:
 - consumables
 - food and ingredients
 - labour
 - wastage
- 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
- different types and styles of:
 - menus
 - food outlets
 - food service
- influence of seasonal products and commodities on menu content and price
- naming conventions and culinary terms for a variety of cuisines
- formats for and inclusions of menus presented to customers:
 - legible text
 - format matched to customer type
 - presented in format that is easy to read
- methods to gain feedback on menu performance:
 - qualitative:
 - social media
 - customer surveys
 - customer discussions
 - staff discussions and meetings
 - quantitative:
 - sales data
- methods of analysing sales mix and profit performance of menu items:
 - menu engineering analysis
 - sales data.

Assessment Conditions

Skills must be demonstrated in a business where menus are designed or costed. This can be:

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

Assessment must ensure access to:

- commercial information:

- financial data and budgets for the operation of a hospitality industry businesses
- product information:
 - purchase specifications
 - commodity price lists
 - recipes
 - costs of food supply for food service businesses
- internet access for research
- spreadsheet and word processing programs for menu costing and writing.

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.

Links

Companion Volume implementation guides are found in VETNet -

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