

## National Unit Specification: general information

<b>UNIT</b>	Restaurant Food Production with Menu Planning (Higher)
<b>NUMBER</b>	D9NN 12
<b>COURSE</b>	Hospitality - Professional Cookery (Higher)

### SUMMARY

On successful completion of this unit, the candidate should be knowledgeable about the principles of menu planning and demonstrate competence in preparing and producing foods whilst operating a partie system.

### OUTCOMES

- 1 Understand and apply the principles of menu planning for a given situation.
- 2 Prepare, cook and present a range of foods for restaurant service.
- 3 Prepare a range of foods within a specified time using appropriate methods of storage.
- 4 Operate as part of a team in a safe hygienic manner.

### RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained:

- Hospitality - Professional Cookery at Intermediate 2
- Hospitality Costing
- appropriate catering units, or
- equivalent industrial experience

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### Administrative Information

<b>Superclass:</b>	NF
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## National Unit Specification: general information (cont)

**UNIT**          Restaurant Food Production with Menu Planning (Higher)

### CREDIT VALUE

1 Credit at Higher (6 SCOTCAT points\*) at SCQF level 6.

\*SCOTCAT points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCOTCAT points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.

### CORE SKILLS

This unit gives automatic certification of the following:

<b>Complete core skills for the unit</b>	None
<b>Core skills component for the unit</b>	Critical Thinking    H Planning and Organising    H

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

## **National Unit Specification: statement of standards**

### **UNIT Restaurant Food Production with Menu Planning (Higher)**

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

#### **OUTCOME 1**

Understand and apply the principles of menu planning for a given situation.

##### **Performance criteria**

- (a) Underlying principles of planning different menus are explained.
- (b) Other influences on menu planning and food production are explained.
- (c) A menu is designed for a given situation with regard to principles and influences.
- (d) The menu is costed accurately.

##### **Evidence requirements**

Evidence could be generated by candidates compiling a portfolio to cover all Performance Criteria.

- a) Underlying principles:  
Type of establishment, type of customer, service style, balance of the menu, repetition of cookery processes, type of menu.
- b) Other influences:  
Season of the year, equipment and resources.
- c) The menu should consist of a minimum of 9 dishes.
- d) Costing should show:
  - Food cost calculations
  - Dish and portion costs
  - Total menu cost
  - Selling price calculation from stated gross profit percentage.

#### **OUTCOME 2**

Prepare, cook and present a range of food for restaurant service.

##### **Performance criteria**

- (a) Appropriate food preparation techniques and cookery processes are applied to a variety of foods.
- (b) Food is prepared and presented in a hot or cold form.
- (c) Food is presented to a commercially acceptable standard.

## **National Unit Specification: statement of standards (cont)**

### **UNIT Restaurant Food Production with Menu Planning (Higher)**

#### **Evidence requirements**

Variety of dishes:

- starters
- main dishes
- vegetables, potatoes and salads
- sweets and pastries

Evidence should be provided of preparing and cooking to a commercially acceptable standard, two dishes from each of the four categories listed above, whilst the candidates are working in the relevant section of the kitchen.

Wet and dry cookery processes should be used.

An observational checklist should be used to record practical attainment.

#### **OUTCOME 3**

Prepare a range of foods within a specified time using appropriate methods of storage.

##### **Performance criteria**

- (a) Completed dishes are produced for the specified time.
- (b) Foods are stored correctly during production and storage.

##### **Evidence requirements**

An Observational checklist should be used to record practical attainment.

Hot and cold storage should be used.

#### **OUTCOME 4**

Operate as part of a team in a safe hygienic manner.

##### **Performance criteria**

- (a) The candidate works effectively as part of a team.
- (b) Correct hygienic practices are maintained.
- (c) Correct safety practices are maintained.

##### **Evidence requirements**

An observational checklist should be used to record practical attainment.

## National Unit Specification: support notes

### UNIT Restaurant Food Production with Menu Planning (Higher)

This part of the unit specification is offered as guidance. The support notes are not mandatory.

While the time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

#### GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

##### Outcome 1

Candidates will be required to plan and cost a menu to ensure that the performance criteria have been met. The customers, needs and expectations should be recognised. After the basic planning exercise has been completed, consideration should be given to the language in which it is described. It should be appropriate to the type of establishment, occasion, price etc. The style chosen should be consistent throughout the menu.

##### Principles of and influences on menu planning

###### Underlying principles

- Type of establishment: College restaurant, family hotel, college refectory
- Type of customer: no financial restriction, limited budget, employee, patient
- Service style: self service, silver service, plate service
- Balance of menu: colour, texture, flavours, consistency, repetition of ingredients, repetition of cookery processes
- Type of menu: *à la carte*, *table d'hôte*, special party, other modern concept menus

###### Other influences

- Season of the year: spring, summer, autumn, winter
- Equipment and resources: staff capabilities, cooking and holding equipment

###### Menu costing

The overall exercises should include:

- Food cost calculations
- Dish and portion costs
- Total menu costs
- Selling price calculations from stated gross profit percentage.

Ideally the menu planned will be suitable for candidates to work with in the production kitchen, producing food for the college restaurant as part of a *partie* system.

##### Outcome 2

Practical work should be carried out individually or as part of a group activity, as required.

## **National Course Specification: course details (cont)**

**COURSE**                      Restaurant Food Production with Menu Planning (Higher)

### **Range of foods**

#### **Starters**

- Soups – purees, broths, creams
- Salads
- Pasta, egg dishes

#### **Main dishes**

- Fish
- Meat
- Poultry

#### **Vegetables, potatoes and salads**

- Vegetables
- Potatoes
- Salads

#### **Sweets and Pastries**

- A selection of appropriate items should be prepared to enable the candidate to gain maximum knowledge either by preparation or by observation

#### **Range of cookery processes**

- Wet methods: boiling, poaching, stewing, braising, steaming, pot roasting
- Dry methods: baking, grilling, shallow frying, deep frying, roasting

#### **Food storage equipment**

- Cold: refrigerators, chilled display units
- Hot: bain-marie, hot plates and cupboards

Use should be made at all times of appropriate storage areas for raw, partially prepared and completed food items.

The monitoring of the correct holding temperatures for both hot and cold foods should conform to current legal requirements.

#### **Safe hygienic working practices as part of a team**

Procedures should be followed to allow safe and hygienic working practices to be carried out, in accordance with current legal requirements.

## **National Unit Specification: support notes (cont)**

### **UNIT**      Restaurant Food Production with Menu Planning (Higher)

#### **GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT**

The learning and teaching approach should allow outcomes to be achieved in a candidate centred, participative and practical manner. The practical exercises should build on the skills introduced in previous cookery units. All equipment, techniques and processes to be used should be demonstrated by the lecturer before the commencement of the exercise.

The delivery should be organised so as to allow aspects of theory to be dealt with before or during practical exercises.

If the unit is being studied as part of a Scottish Group Award in Hospitality, the relevant aspects of the Hospitality Costing unit should be integrated where appropriate.

Practical work should be carried out individually or as part of a group activity as required. Carefully structured plans of work should be completed before each practical exercises detailing:

- The dishes where are to be produced
- The techniques and method for carrying out the process

#### **GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT**

Much of the evidence for this unit will be recorded on an observational checklist with candidates keeping a folio of work showing dishes prepared (Outcomes 2 and 3).

For Outcome 1, candidates should compile a portfolio as follows:

Choosing one of the following types of establishment to create a menu:

- College restaurant
- Family hotel
- College refectory

Taking into account:

#### **1 Underlying principles:**

- Type of establishment
- Type of customer
- Service style
- Balance of the menu
- Type of menu – a la carte, table d’hote, special party, other modern concept menus

#### **2 Other influences:**

- Season of the year
- Equipment and resources

## **National Unit Specification: support notes (cont)**

### **UNIT**      Restaurant Food Production with Menu Planning (Higher)

Candidates will:

- Select one establishment
- Explain the factors which may influence menu planning for that establishment
- Produce a suitable menu for one meal occasion for the establishment to include: starters, main dishes, vegetable, potatoes and salads, sweets and pastries
- Supply dish costings for each of the dishes on the chosen menu to show the food cost for each dish and the total food cost for the menu
- The menu should consist of a minimum of 9 dishes to include both hot and cold food.

For Outcomes 2 and 3, operating as part of a team, candidates should prepare, cook and present foods to a commercially acceptable standard and according to the house style. Candidates should prepare, cook and present two dishes from the four categories – Starters, Main Dishes, Vegetable, Potatoes and Salads, Sweets and Pastries. The preparation of each category should take place whilst candidates are working in the relevant section of the kitchen.

For Outcome 4, working as part of a team, candidates will work effectively, hygienically and safely.

### **SPECIAL NEEDS**

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, publication code AA0645).