

## National Unit Specification: general information

**UNIT** Menu Planning (Higher)

**NUMBER** D9NR 12

### COURSE

### SUMMARY

On successful completion of the unit, the candidate should be knowledgeable about the principles of menu planning and costing, and will demonstrate effective techniques for implementing menu planning and costing.

### OUTCOMES

- 1 Understand and explain the principles of menu planning.
- 2 Design and cost menus in accordance with underlying principles.

### RECOMMENDED ENTRY

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

- Hospitality – Professional Cookery at Intermediate 2
- Hospitality Costing (*Intermediate 2*)
- appropriate catering-related units, or
- equivalent industrial experience.

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### Administrative Information

**Superclass:** NA

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## National Unit Specification: general information (cont)

### CREDIT VALUE

0.5 credit at Higher (3 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

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 Menu Planning (Higher)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of the 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 explain the principles of menu planning.

##### Performance criteria

- a) The underlying principles of planning different types of menu are explained.
- b) The other influences on menu and food production are explained.

##### Evidence requirements

Please refer to *Evidence requirements for the Unit* at the end of the Statement of Standards.

#### OUTCOME 2

Design and cost menus in accordance with underlying principles.

##### Performance criteria

- a) Simple menus are designed for a range of situations.
- b) Choice of menu is justified in terms of underlying principles
- c) Simple menus are costed accurately.

##### Evidence requirements

Please refer to *Evidence requirements for the Unit* at the end of the Statement of Standards.

#### EVIDENCE REQUIREMENTS FOR THE UNIT

Evidence could be generated by candidates compiling a portfolio as follows:

Choosing one of the following types of establishment:

- quality restaurant
- family hotel
- college refectory

The following should be taken into account.

Underlying principles:

- type of establishment
- type of customer

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

### UNIT Menu Planning (Higher)

- service style
- balance of menu
- type of menu eg à la carte, table d'hôte, special party, other modern concept menus

Other influences:

- season of year
- equipment and resources

Candidates will:

- select one establishment
- explain the factors which may influence menu planning in the establishment
- produce a suitable menu for one meal occasion for the establishment (a standard recipe book should be used)
- supply costings for the chosen menus

A menu should consist of a minimum of 9 dishes.

## National Unit Specification: support notes

### UNIT Menu Planning (Higher)

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

While the exact time allocated to this unit is at the discretion of the centre, the notional design length is 20 hours.

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

Candidates will require to plan and cost various menus to ensure that the full range has been covered. Integration of work on menu planning with the National Unit, Integrated Production Cookery enables costing of actual menus and is, therefore, to be encouraged.

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: quality 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
- Type of menu: *à la carte*, *table d'hôte*, special party, other modern concept menus

##### Other influences

- Season of 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

### 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 develop the skills introduced in previous cookery units. However, in a production situation, all equipment, techniques and processes to be used should be explained and demonstrated by the teacher or lecturer before the commencement of the exercise.

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 exercise, detailing:

- the dishes which are to be prepared
- the techniques and method for carrying out the process

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

### **UNIT**            Menu Planning (Higher)

The delivery should be organised so as to allow aspects of theory to be dealt with before, or during, practical exercises. To encourage a more thorough understanding, the assessment of theory should take place concurrently with related practical experience.

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

It is recommended that candidates compile a portfolio of evidence which covers all outcomes and criteria.

### **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 special alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, publication code AA0645).