

Unit PPLHSL9 (HK7D 04) Contribute to the Development of Recipes and Menus

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about developing or introducing new menu items.Menu development is an important element of many businesses. Updating the menu to offer new and interesting items provides variety and keeps customers engaged. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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Unit PPLHSL9 (HK7D 04) Contribute to the Development of Recipes and Menus

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
| 1 Take account of food combinations, flavours and dietary requirements when introducing new recipe and menu suggestions.2 Calculate ingredient ratios, cooking times and temperatures for producing the recipe in varying quantities.3 Identify suitable suppliers or supply sources.4 Identify methods of presenting, holding and distributing the product.5 Cost recipe suggestions and take account of available resources.6 Register and pass on relevant information about the suitability of the new menu item according to organisational systems in your place of work.7 Offer suggestions on menu layout and presentation.8 Introduce recipe suggestions in accordance with the style and policy of your organisation, available resources and the expectations and standards of your customers.9 Ensure staff have the information, skills and resources required to support the introduction of the new menu item, according to the individual jobs that they do.10 Collect and take account of feedback from staff and customers. |

Unit PPLHSL9 (HK7D 04) Contribute to the Development of Recipes and Menus

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
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Unit PPLHSL9 (HK7D 04) Contribute to the Development of Recipes and Menus

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| **Knowledge and understanding** | **Evidence reference****and date** |
| **What you must know and understand** |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). |
| 1 | What the existing style and policy of your organisation is in relation to recipes and menus. |  |
| 2 | How location and styles of operation can affect proposed menu items. |  |
| 3 | What the concept of a balanced diet is and why it is important to good health. |  |
| 4 | Current government guidelines for healthy eating and how to stay abreast of this information. |  |
| 5 | The types, combinations and proportions of ingredients that make up a healthy dish and how to select them. |  |
| 6 | The nutritional benefits of minimising the fat, sugar and salt content of dishes. |  |
| 7 | The nutritional benefits of starchy foods, fruit, vegetables and pulses. |  |
| 8 | Healthier flavourings that can be used as alternatives to salt and sugar. |  |
| 9 | The effect supplier choice can have on food quality and how to identify and assess suitability of suppliers or supply sources. |  |
| 10 | Who to consult to gain feedback on proposed recipes. |  |
| 11 | How to carry out and evaluate test runs of recipes. |  |
| 12 | How to record information relating to proposed recipes. |  |
| 13 | Who to make records of proposed recipes available to. |  |
| 14 | What quality standards are required for each recipe item you are considering including how to assess the quality of potential ingredients. |  |
| 15 | How available equipment can affect the production of food items. |  |
| 16 | The factors that need to be considered in identifying presentation, holding and distribution methods. |  |
| 17 | How to cost proposed recipes and work out gross profit. |  |
| 18 | What lead times are required by your organisation for the implementation of new menu items. |  |
| 19 | Why staff skills should be assessed prior to proposing new recipes and menu items. |  |
| 20 | What training may be needed to support the implementation of new menu items. |  |
| 21 | How to brief your staff on new menu items and implementation plans. |  |

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| 22 | How to gain feedback from your staff on operational problems which may arise |  |
| 23 | How to estimate lead times for the preparation of new menu items. |  |
| 24 | How to allocate resources to your staff to enable them to implement new menu items. |  |
| 25 | Why measures should be closely monitored when introducing new items. |  |
| 26 | Why it is important to gain feedback from customers on new items and ways of doing this. |  |

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# Supplementary evidence

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| **Evidence** | **Date** |
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| **Assessor feedback on completion of the unit** |
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