

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Menu planning and design
Code	108485L3
Range	This unit of competency is applicable to practitioners at management level in catering industry. When working at catering establishment and relevant working places, practitioners should be able to plan and design menu.
Level	3
Credit	3
Competency	<p>Performance Requirements</p> <p>1. Knowledge of menu design and planning:</p> <ul style="list-style-type: none"> • Master the ability to plan and design different kinds of menu, including: <ul style="list-style-type: none"> ○ Understand the structure, utilization, design of different kinds of menu, profit margin required by the restaurant and market demands ○ Understand the market and products of competitors ○ Design menu for festivals and special events regularly • Possess basic knowledge of principle of emulsification • Possess skills in menu design and planning • Possess ability to communicate with staff from other departments and customers <p>2. Menu design and planning:</p> <ul style="list-style-type: none"> • Design menu based on the following factors, including: <ul style="list-style-type: none"> ○ Market needs ○ Supply of ingredients ○ Features of ingredients ○ Balance of nutrition ○ Equipment of catering establishments ○ Mode of operation ○ Abilities of staff ○ Cost of ingredients and potential sales of product <p>3. Exhibit professionalism:</p> <ul style="list-style-type: none"> • Follow the standard workflow and procedures to operate production department • Design and plan the menu in professional manner and strive to fulfil requirement of customers and organization
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Plan and design the menu for festivals and different types of events
Remark	