# Specification of Competency Standards
## for the Catering Industry
## Unit of Competency

Functional Area - Professional Skills for the Production Section

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| Title | Control and manage food cost |
| Code | 109670L3 |
| Range | This unit of competency is applicable to all catering food production and table section practitioners. This UoC concerns competence in control and manage food cost effectively. |
| Level | 3 |
| Credit | 3 |
| Competency | Performance Requirements<br>1. Knowledge of control and manage food cost<br><br>• Know the operating mode of the restaurant<br>• Know the basic food ingredients used in the restaurant<br>• Possess good knowledge of the standard menu, standardized recipes, trimming and yielding reports used in the restaurant<br>• Understand the impact of seasonal factors, market demand and supply on the food costs<br>• Understand the well-balanced menu mix and contribution margin<br><br>2. Control and manage food cost<br><br>• Analyze food cost during daily work, such as:<br>   o Gauge information to analyses cost<br>   o Print, analyses and preserve different types of reports, etc.<br>   o Menu engineering to analyze the food sales by daily, weekly and monthly<br>• Control food cost, such as:<br>   o Follow the guidelines of the supervisor, purchase food ingredients in suitable price in response to the seasonal factors and product specifications, market supply and demand, etc.<br>• Manage food cost, such as:<br>   o Follow to relevant guidelines, for example, standard operating procedures, standardized recipes, forecast budget, etc., estimate the amount of ingredients used to avoid over-purchasing of food ingredients.<br>   o Minimize the food waste and maximize the ingredients to be used.<br><br>3. Exhibit professionalism<br><br>• Strictly adhere to the law-abiding principle in the control and manage the costs of food ingredients, with an attempt to maximize the balance between the interests of the organization and those of the customers |
| Assessment Criteria | The integrated outcome requirements of this UoC are the abilities to:<br><br>• Analyze the cost of ingredients used daily and develop various countermeasures to control and manage the cost of ingredients |
| Remark | |