

# Year 11 Hospitality and Catering Term 3

Learning Outcome	Assessment Criteria	Level 1 Pass	Level 2 Pass	Level 2 Merit
LO2 Understand menu planning	AC2.1 Explain factors to consider when proposing dishes for menus	Outlines factors to consider when proposing dishes for menus. There may be some omissions.	Explains factors to consider when proposing dishes for menus. Explanation has some reasoning.	Explains factors to consider when proposing dishes for menus. Explanations are clear and well-reasoned.

When planning a menu a H&C business needs to think carefully about:

## Customers

- What types of food do they need?
- What types of food do they want to eat?
- What is their age group?
- How much are they willing to pay?
- What are their cultural and religious food needs?

## The business

- Will the menu make a profit?
- Is their enough equipment available?
- Will the menu attract new customers?
- How and where will the menu be served?

## How the menu would be prepared

- Is there enough space to store, prepare and serve the items on the menu?
- Are there enough skilled staff?
- Is there enough time to prepare the menu?
- How will food safety be guaranteed?
- How will the menu be prepared in a way that is environmentally sustainable?

## The dishes

- Is there a variety of colour, texture and flavour in the menu?
- Is there a variety of foods in the menu?
- Are the foods of a good quality?
- Are all the ingredients available to buy?
- How many of the ingredients use locally grown seasonal ingredients?



Can you EXPLAIN with reasons at least 3 factors that need to be considered when planning a menu?



Can you EXPLAIN with reasons at least 3 environmental factors that need to be considered when planning a menu?

## You will need to:

- Propose 4 dishes.
- Plan for the production of 2 dishes.
- Cook one dish.

Learning Outcome	Assessment Criteria	Level 1 Pass	Level 2 Pass
LO2 Understand menu planning	AC2.2 Explain how dishes on a menu address environmental issues.	Outlines how dishes on a menu address environmental issues. There may be some errors.	Explains how dishes on a menu address environmental issues. Explanation includes reasoning.

It is important to plan menus that have the least impact on the environment,

## Ingredients

- Use ingredients that have been locally used or only travelled a short distance,
- Plan menus so that food can be delivered in as few journeys as possible.

## Food storage and preparation.

- Defrost freezers and refrigerators regularly to make sure they work regularly.
- Make sure that fridges and refrigerators are used properly so that their motors are not having to work hard using more energy.

## Packaging

- Defrost freezers and refrigerators regularly to make sure they work regularly.
- Make sure that fridges and refrigerators are used properly so that their motors are not having to work hard using more energy.

## Cooking food

- Make sure that ovens are used efficiently.
- Use quick methods of cooking that use less energy.

## Food waste

- Avoid buying too much food.
- Store food correctly.
- Send left over food to charities and people that need it.