

# Qualification Unit

This unit forms part of a regulated qualification.

**Unit Title:** Menu Planning

**Unit Reference Number:** Y/615/8521

**Level:** Level One (1)

**Credit Value:** Two (2)

**Minimum Guided Learning Hours:** 18

Learning Outcome (The Learner will):	Assessment Criterion (The Learner can):
1. Know how to plan for menu content	1.1 State how a menu is used as a planning tool
	1.2 Identify the factors to be considered when planning menus
2. Be able to plan a menu	2.1 Plan a simple three course menu for a given situation
3. Know how to calculate the cost of main course	3.1 Identify the food costs for the sample menu
	3.2 Calculate cost of ingredients for a single portion of a given main course
	3.3 Identify costs, other than ingredients, which need to be added to calculate selling price
	3.4 State how the need for profit influences pricing decisions