



REGISTERED NATIONAL STANDARD

UNIT OF COMPETENCY

Title:	Food costing in a commercial hospitality environment NS031-03 <i>Note: This unit is adapted from NZQA registered standard 24525 version 5 (2014) and Skills Australia's registered unit of competency SITHKOP501 Design and cost menus (2013).</i>				
TQF Level:	3	Credits:	5	Version:	1
National standard code:	NS031-03				
Associated qualification (and code):	National Certificate in Cookery Level 3 (QR-03-NQ-001-06-0903-20-01)				
Approval date:	19 March 2020		Review date:	19 March 2025	
Purpose:	<p>This unit is for people who work in the commercial hospitality environments. Those who are credited with this unit standard are able to:</p> <ul style="list-style-type: none"> i. Demonstrate knowledge of calculating food costs; and ii. Calculate food costs, for food products in a commercial hospitality environment. iii. Assess cost-effectiveness of food products and make reasonable cost adjustments to ensure maximum profitability. 				

Learning Outcome 1 (LO1)	Demonstrate adequate understanding of the main factors that contribute to the costs of food products in a commercial hospitality environment.
Performance standards	<p>1.1 The variables associated with the costing of food products are identified according to product requirements.</p> <p><i>[Range factors include but are not limited to – ingredients (quality, number, amount), equipment (e.g. size of dishes, portioning spoon, plates), labour, overheads, profit, cost constraints, seasonality, location.]</i></p> <p>1.2 Techniques for portion control and yield testing are identified with respect to improving quality and reducing waste.</p> <p>1.3 Procedures for calculating food costs are identified and compared according to industry standards.</p>
Learning Outcome 2 (LO2)	<p>Calculate food costs for dishes in a commercial hospitality environment.</p> <p><i>Range evidence of three different dishes is required.</i></p>
Performance Standards	<p>2.1 Quantities of food are calculated according to food product requirements.</p> <p><i>[Range calculations include but are not limited to – portion size, the number of people being catered for, yield.]</i></p> <p>2.2 Sale price percentage is calculated relative to the cost of the food product.</p> <p><i>[Range calculations may include but are not limited to – ingredients, equipment, labour, overheads, profit, cost constraints, seasonality, location; evidence for a minimum of three calculations is required.]</i></p> <p>2.3 Assess cost-effectiveness and profitability of food products and choose menu items that provide high yield.</p> <p>2.4 Make reasonable cost adjustments to ensure price-competitive menus.</p> <p>2.5 Price menu items to ensure maximum profitability</p>
Pre-requisites	N/A
Co-requisites	N/A
Underpinning skill and knowledge	<p>Local Tongan produce knowledge, Tongan language, Knowledge Tongan culture and traditions; Tongan protocol and etiquette; Tongan flora and fauna; General human health and diseases; Human foods and nutrition; Hazards and safety; Personal grooming and presentation; Effective time management; Communication including writing (Tongan and English); Environmental awareness; Cultural awareness and sensitivity;</p>

	Interpersonal communication skills; Reading skills (both Tongan and English) to research and interpret relevant documents and information; Writing skills (both Tongan and English); Numeracy skills (to determine portion sizes and calculate costs); Planning skills; Problem-solving skills (to identify constraints, assess cost-effectiveness); Technology skills (to use computers and relevant desktop software);
Suggested assessment methods	<p><u>Context of assessment (and required resources):</u></p> <ul style="list-style-type: none"> • It is suggested that students are assessed either in the real industry workplace or in a realistic environment or simulated industry environment such as a training kitchen where they produce food products for customers who have the same expectations for quality and timeliness as a paying customer. • Relevant financial information is made available to students. • Menus for a diversity of food products are available to students. <p><u>Method of assessment:</u></p> <ul style="list-style-type: none"> • Written plus/or oral questions to assess knowledge of methods and formulas for calculating costs, portions, yields, desired profit margins, mark-up rates, • Student portfolios containing evidences of students skills and knowledge (from annotated photographs, workplace third-party reports. • Observation of performance onsite. <p>Note: This is a competency-based unit (Refer to the section on <i>Requirements to complete unit</i> for more information]</p>
Resource requirements	<ol style="list-style-type: none"> 1. Commercial kitchen (Refer to <i>Minimum requirements for a kitchen</i>) 2. Calculator. 3. Computers for students and staff 4. Internet access for students and staff 5. Relevant readings and documents at the discretion of the unit coordinator/trainer. 6. Unit outline.
Moderation arrangements	Use the provider’s approved moderation process, OR TNQAB moderation processes
Requirements to complete this unit	Learners must be at least 90% “Competent” after a maximum of 3 attempts. Those who fail to meet this requirement will be asked to re-enrol in the unit.
Public comments on unit	Please contact TNQAB National Qualifications Unit (email EnquireNQ@tnqab.to or Telephone 28136) if you like to discuss or suggest changes to the details of this unit.

MINIMUM REQUIREMENTS FOR A COMMERCIAL KITCHEN

TABLE 1: SMALL EQUIPMENT

	EQUIPMENT	DESCRIPTION	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Baking tin	Stainless small, medium and large, Assorted depth and shapes	6 for each size
2	Baking trays	Stainless small, medium and large	3 for each size
3	Can/bottle opener	Stainless	3 sets
4	Chef Knives	Stainless, Set (Paring, All purpose, Fillet, Serrated Clever, Scissors)	12 Sets
5	Chinois	Stainless small or medium	3 pieces
6	Colander	Stainless or plastic	3 pieces
7	Cutting Boards	Plastic and Wooden, medium and large with colours	6 for each size and type
8	Food Posters	Meat, Fish, Shellfish, Herbs and Spices, Vegetables, Food commodities etc.	2 of each kind
9	Frying pans	for; Omelette and shallow frying (non-stick)	3 for each purpose
10	Grater	Manual, box or 4-sided or flat, stainless or plastics	3 sets either type
11	Ladles	Stainless in multiple sizes; small, medium and large	2 of each size
12	Lifter	Plastic or stainless	3 each type
13	Masher	Stainless (small or Large)	3 sets either size
14	Measuring Cups	Stainless or plastics (minimum of 4 sizes cups)	3 sets either type
15	Measuring Jugs	Stainless, plastics or Glass (minimum of 1000 milliliters)	3 either type
16	Measuring spoons	Stainless or plastics (minimum of 4 sizes spoons)	3 sets either type
17	Mixing bowls	Stainless and Plastic, small, medium and large	6 for each size
18	Moulds	Ceramic or stainless, small and medium	6 each size
19	Oven mitts	Assorted sizes, shapes and color with minimum of 3 layers of thickness	6 pairs
20	Peeler	Plastic or stainless	6 sets
21	Plates	Ceramic, small, medium and large (any design and color)	12 for each size
22	Pot holders	Assorted sizes, shapes and color with minimum of 3 layers of thickness	6 pairs
23	Pots	for; stock, soup, and boiling, preferably stainless	3 for each purpose
24	Rolling Pin	Wooden or Plastic (small and large)	3 each size(6 in total)
25	Sanitizer	Plastic bottle sprayers	3 containers refilled
26	Saucepans	Small to medium sizes, preferably stainless	6 of each size
27	Serving bowls	Ceramic, for Soup and pasta, small and medium (any design and color)	12 of each size

	EQUIPMENT	DESCRIPTION	MINIMUM REQUIREMENT (for 15 - 20 students)
28	Sieve	Stainless or plastic (4 sizes in 1 set)	3 sets either type
29	Sifter	Stainless or plastic	3 either type
30	Spatulas	Wooden or Silicone	3 either type
31	Stirring spoons	Stainless and wooden, medium and large	6 stainless medium, 6 stainless large, 6 wooden medium, 6 wooden large)
32	Tea Towels	Cloth, any colour, sizes and designs	24 towels
33	Thermometer	Waterproof pocket Digital probe or Gun thermometer	2 pieces
34	Tongs	Stainless in multiple sizes; small, medium and large	3 of each size
35	Whisks	Stainless, sizes: medium and large	3 of each size
36	Wok	for; Saute and Stir-frying, either household or commercial brand	2 pieces

TABLE 2: LARGE EQUIPMENT

	EQUIPMENT	DESCRIPTION	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Deep-Fryer	Gas burners or Electric heating element, either household or commercial brand	2 Fryers with minimum of 2 liters capacity each
2	Fire Extinguishers	Approved and valid to be used in the kitchen (OHS & SOP standards)	2 up to date extinguishers either sizes
3	Freezer	Chest or upright freezer or Walk-in freezer, either household or commercial brand	1 set
4	Handbasin	Single Stainless or Ceramic with or without hot water	1 set
5	Oven	Gas burners or Electric heating element, either household or commercial brand	3 Ovens with or without fan
6	Oven Griller or Salamander	Gas burners or Electric heating element, either household or commercial brand	3 Grillers or 1 Salamander
7	Pantry	Good air ventilation set up and well accessible (fixed or removable)	1 set
8	Range or Stovetop burners	Gas burners or Electric hot plates, either household or commercial brand	12 burners or 3 Range with 4 burners each
9	Refrigerator	Reach-in fridge or walk-in cooler, either household or commercial brand	1 set
10	Rubber Floor Mats	Cover the length of the work stations (above)	Enough to cover all Workstations
11	Sinks	Single or Double stainless installed with running water faucet (Hot water optional)	4 set singles or 2 sets double
12	Steamer	Layered Steaming pot	1 set
13	Umu Shed	Shed with well constructed Umu pit (including huokauvao, Hakalo, Umu-stones and Firewoods)	1 set
14	Work Benches and Tops	Stainless steel double benches and tops with or without drawers	2 sets

TABLE 3: MECHANICAL EQUIPMENT

	EQUIPMENT	DESCRIPTIONS	MINIMUM REQUIREMENT (for 15 - 20 students)
1	Air Ventilation System	Electrical Air Suction or Fixed Air-Vent Ventilator	Designated to ventilate heat and smokes
2	Blender	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
3	Food Mixer	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
4	Food Processor	Any Quality and brand (minimum of 500 milliliters capacity)	1 machine
5	Meat Slicer	Stainless and can be any size and brand	1 machine
6	Pasta Machine	Stainless with processing cutters (Manual or electric)	2 sets
7	Kitchen Scale	Digital or mechanical	2 either qualities
8	Toaster	Industrial or household brands, minimum of two bread racks	1 set
9	Vegetable Slicer	Any Quality and brand	1 machine