
Overview

This standard is about how you present dishes according to your workplace standards. It covers how you would appropriately prepare, cook, finish and present the menu items in such a way as to consistently reflect the marketing and promotional style of your workplace.

This standard focuses on the technical knowledge and skills required to present menu items according to brand/organisation standards; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Present menu items according to brand / organisation standard

Present menu items according to brand / organisation standards

Performance criteria

You must be able to:

Present menu items according to company standards

1. Ensure that the preparation area and equipment is clean, undamaged and ready for use according to your workplace standard
2. Ensure that you are familiar with your workplace standard for each menu item and assemble the required ingredients
3. Check that all ingredients meet the dish, food safety and your workplace requirements
4. Prepare and cook the menu items to meet dish requirements
5. Ensure the finished product has the correct colour, texture, consistency and flavour
6. Present and finish the dish to meet customer and your workplace requirements regarding portion size and style
7. Collect the required crockery or packaging and present menu items for service together with the specified accompaniments

Present menu items according to brand / organisation standards

Knowledge and understanding

You need to know and understand:

Present menu items according to company standards

1. Safe and hygienic working practices when preparing, cooking and finishing menu items to brand / organisational standards
2. What your workplace standards are and where to find them
3. Why it is important to follow company standards when preparing, cooking and finishing menu items
4. How to check that the ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity
5. Why and to whom you should report any problems with ingredients
6. How to carry out the relevant preparation, cooking and finishing methods for each dish
7. How company standards are used to ensure portion control and why this is important
8. How to present menu items in a way that meets your customers' high expectations and your workplace standards
9. The types of unexpected situations that may occur when preparing, cooking and finishing menu items to company standards

Present menu items according to brand / organisation standards

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