

NUT502 Menu Design

School: School of Health - Nutrition and Dietetics

2026 | Trimester 2

UniSC Moreton Bay

**BLENDED
LEARNING**

Most of your course is on campus but you may be able to do some components of this course online.

Please go to unisc.edu.au for up to date information on the teaching sessions and campuses where this course is usually offered.

1. What is this course about?

1.1. Description

This practical course will assist you in developing the skills required for designing, producing and evaluating menus that consider sustainability and the needs of diverse population groups. Provided as an online course with an onsite intensive, you will take part in a combination of classroom activities and kitchen workshops. You will learn how to design, prepare, apply and evaluate an appropriate menu for special dietary requirements, and use culinary skills which enable you to cook and prepare foods safely, and that have high sensory appeal.

1.2. How will this course be delivered?

ACTIVITY	HOURS	BEGINNING WEEK	FREQUENCY
BLENDED LEARNING			
Learning materials – A combination of pre-recorded videos, readings and associated activities.	2hrs	Week 1	12 times
Tutorial/Workshop 1 – Online application of learning materials.	2hrs	Week 1	10 times
Tutorial/Workshop 2 – Kitchen practical.	3hrs	Week 6	3 times

1.3. Course Topics

- Menu design principles
- Culture and menu design
- Sensory perception and evaluation of foods
- Menu design and sustainability
- Qualitative and quantitative menu assessment
- Production systems and budgeting
- Food presentation and recipe modification
- Food safety

2. What level is this course?

500 Level (Advanced)

Engaging with new discipline knowledge and skills at an advanced level or deepening existing knowledge and skills within a discipline. Independent application of knowledge and skills in unfamiliar contexts.

3. What is the unit value of this course?

12 units

4. How does this course contribute to my learning?

COURSE LEARNING OUTCOMES	GRADUATE QUALITIES MAPPING	PROFESSIONAL STANDARD MAPPING *
On successful completion of this course, you should be able to...	Completing these tasks successfully will contribute to you becoming...	Dietitians Australia
1 Design and prepare a suitable menu for specific groups or populations that consider established standards and consumer requirements.	Empowered Sustainability-focussed	1.1, 1.4, 2.1, 2.3
2 Apply advanced knowledge of food, food safety, food preparation skills, and nutrition science to produce a menu that is culturally appropriate, and has high sensory appeal.	Knowledgeable Sustainability-focussed	2.1, 2.2, 2.3
3 Critically evaluate the process of menu development and implementation.	Creative and critical thinker	1.3, 3.1

* Competencies by Professional Body

CODE	COMPETENCY
DIETITIANS AUSTRALIA	
1.1	Professional Practice: Demonstrates safe practice
1.3	Professional Practice: Demonstrates leadership
1.4	Professional Practice: Demonstrates management
2.1	Expert Practice: Adopts an evidence-based approach to dietetic practice
2.2	Expert Practice: Applies the nutrition care process based on the expectations and priorities of clients
2.3	Expert Practice: Influences food systems to improve the nutritional status of client
3.1	Research Practice: Conducts research, evaluation, and quality management processes

5. Am I eligible to enrol in this course?

Refer to the [UniSC Glossary of terms](#) for definitions of “pre-requisites, co-requisites and anti-requisites”.

5.1. Pre-requisites

Enrolled in MC001

5.2. Co-requisites

Not applicable

5.3. Anti-requisites

Not applicable

5.4. Specific assumed prior knowledge and skills (where applicable)

It is assumed that students enter this course with a solid understanding of chemistry, food science, fundamental nutrition knowledge and dietary analysis. It is expected that students are familiar with and able to use scientific literature in their coursework.

5.5. Microcredential Information

Not applicable

6. How am I going to be assessed?

6.1. Grading Scale

Standard Grading (GRD)

High Distinction (HD), Distinction (DN), Credit (CR), Pass (PS), Fail (FL).

6.2. Details of early feedback on progress

Feedback on progress and understanding of course content will be provided through weekly tutorial and practical activities. Feedback will also be provided from Task 1a that will assist in completion of Task 1b and Task 2.

6.3. Assessment tasks

DELIVERY MODE	TASK NO.	ASSESSMENT PRODUCT	INDIVIDUAL OR GROUP	WEIGHTING %	WHAT IS THE DURATION / LENGTH?	WHEN SHOULD I SUBMIT?	WHERE SHOULD I SUBMIT IT?
All	1a	Oral	Individual	15%	5 minutes	Refer to Format	Online ePortfolio Submission
All	1b	Written Piece	Individual	35%	2000 words	Week 9	Online Assignment Submission with plagiarism check
All	2	Plan	Group	50%	2500 words	Week 12	Online Assignment Submission with plagiarism check

All - Assessment Task 1a: Menu Implementation

GOAL:	To prepare a menu through participation in cooking and management of a food service.		
PRODUCT:	Oral		
AUTHORSHIP STATEMENT:			
FORMAT:	You will produce a narrated PowerPoint presentation on a menu that you will implement in class as part of one of the kitchen practical sessions. This presentation will include an explanation of how the menu was produced in accordance with established menu standards and food safety standards, how you applied your knowledge of nutrition science and how you will demonstrate your food preparation skills.		
CRITERIA:	No.		Learning Outcome assessed
	1	Prepare a menu through participation in cooking and management of a food service.	1
	2	Prepare a menu in accordance with established menu standards, food safety standards, and apply knowledge of nutrition science and food preparation skills.	1 2
GENERIC SKILLS:	Communication, Collaboration, Problem solving, Organisation, Applying technologies		

All - Assessment Task 1b: Menu Reflection

GOAL:	Evaluate your experiences of practical implementation of menus. Justify the development of your menu and any modifications to practice you would make.	
PRODUCT:	Written Piece	
AUTHORSHIP STATEMENT:		
FORMAT:	Evaluate the practical process of implementing menus. You will indicate how your role as a leader influenced food service delivery and justify any future menu changes that consider specific population needs, cultural appropriateness and, sustainability.	
CRITERIA:	No.	Learning Outcome assessed
	1	Appropriateness of the menu prepared. 2 3
	2	Menu alignment with established menu standards, and consumer requirements. 2 3
	3	Evaluation of personal experience of menu implementation and identified future changes to the menu. 3
GENERIC SKILLS:	Communication, Problem solving, Information literacy	

All - Assessment Task 2: Menu Plan

GOAL:	Design a menu for a specific population group that is culturally appropriate and demonstrates consideration for the food service's capacity for menu changes, established standards and consumer requirements.	
PRODUCT:	Plan	
AUTHORSHIP STATEMENT:		
FORMAT:	In a group, produce a menu that: - Contains menu items - Is nutritionally appropriate - Aligns with established menu standards - Is culturally appropriate - Considers the food service's capacity to deliver the menu	
CRITERIA:	No.	Learning Outcome assessed
	1	Menu is suitable to the needs and cultural considerations of the specified group. 1 2
	2	Menu aligns with established standards. 1
	3	Menu has been designed with the capacity of a food service for implementation clearly considered. 3
GENERIC SKILLS:	Communication, Collaboration, Problem solving, Information literacy	

6.4. Assessment to competency mapping

PROGRAMME DELIVERY MODE	ASSESSMENT TYPE	TITLE	COMPETENCY	TEACHING METHODS
NATIONAL COMPETENCY STANDARDS FOR DIETITIANS IN AUSTRALIA (2021)				
All delivery modes	Oral	Menu Implementation	1.1.6	Assessed
			1.4.1	Assessed
			2.2.5	Assessed
	Plan	Menu Plan	1.3.5	Assessed
			2.1.4	Assessed
			2.3.2	Assessed
			3.1.1	Assessed
			3.1.3	Assessed
	Written Piece	Menu Reflection	1.3.7	Assessed
			1.4.2	Assessed
			2.1.2	Assessed
			2.1.4	Assessed
			2.2.1	Assessed
			2.2.5	Assessed
			2.3.1	Assessed
2.3.2	Assessed			
		3.1.1	Assessed	

7. Directed study hours

A 12-unit course will have total of 150 learning hours which will include directed study hours (including online if required), self-directed learning and completion of assessable tasks. Student workload is calculated at 12.5 learning hours per one unit.

8. What resources do I need to undertake this course?

Please note: Course information, including specific information of recommended readings, learning activities, resources, weekly readings, etc. are available on the course Canvas site– Please log in as soon as possible.

8.1. Prescribed text(s) or course reader

There are no required/recommended resources for this course.

8.2. Specific requirements

Covered shoes, Apron, and hair tie for long hair are all requirements for participation in kitchen labs. Kitchen labs have all been assessed for level of risk and preventive strategies are in place to reduce the risk of any hazard occurring [see HAZNET assessment]. Management plans are in place to deal with the unlikely event of an accident occurring.

You will need to have access to an electronic device. If you do not have access to an electronic device, several will be available for use within the workshops.

9. How are risks managed in this course?

Risk assessments have been performed for all studio and laboratory classes and a low level of health and safety risk exists. Some risk concerns may include equipment, instruments, and tools; as well as manual handling items within the laboratory. It is your responsibility to review course material, search online, discuss with lecturers and peers and understand the risks associated with your specific course of study and to familiarise yourself with the University's general health and safety principles by reviewing the [online induction training for students](#), and following the instructions of the University staff.

10. What administrative information is relevant to this course?

10.1. Assessment: Academic Integrity

Academic integrity is the ethical standard of university participation. It ensures that students graduate as a result of proving they are competent in their discipline. This is integral in maintaining the value of academic qualifications. Each industry has expectations and standards of the skills and knowledge within that discipline and these are reflected in assessment.

Academic integrity means that you do not engage in any activity that is considered to be academic fraud; including plagiarism, collusion or outsourcing any part of any assessment item to any other person. You are expected to be honest and ethical by completing all work yourself and indicating in your work which ideas and information were developed by you and which were taken from others. You cannot provide your assessment work to others. You are also expected to provide evidence of wide and critical reading, usually by using appropriate academic references.

In order to minimise incidents of academic fraud, this course may require that some of its assessment tasks, when submitted to Canvas, are electronically checked through Turnitin. This software allows for text comparisons to be made between your submitted assessment item and all other work to which Turnitin has access.

10.2. Assessment: Additional Requirements

Eligibility for Supplementary Assessment

Your eligibility for supplementary assessment in a course is dependent of the following conditions applying:

- (a) The final mark is in the percentage range 47% to 49.4%; and
- (b) The course is graded using the Standard Grading scale

10.3. Assessment: Submission penalties

Late submissions may be penalised up to and including the following maximum percentage of the assessment task's identified value, with weekdays and weekends included in the calculation of days late:

- (a) One day: deduct 5%;
- (b) Two days: deduct 10%;
- (c) Three days: deduct 20%;
- (d) Four days: deduct 40%;
- (e) Five days: deduct 60%;
- (f) Six days: deduct 80%;
- (g) Seven days: A result of zero is awarded for the assessment task.

The following penalties will apply for a late submission for an online examination:

Less than 15 minutes: No penalty

From 15 minutes to 30 minutes: 20% penalty

More than 30 minutes: 100% penalty

10.4. Links to relevant University policy and procedures

For more information on Academic Learning & Teaching categories including:

- Assessment: Courses and Coursework Programs
- Review of Assessment and Final Grades
- Supplementary Assessment
- Central Examinations
- Deferred Examinations
- Student Conduct
- Students with a Disability

For more information, visit <https://www.usc.edu.au/explore/policies-and-procedures#academic-learning-and-teaching>

10.5. Student Charter

UniSC is committed to excellence in teaching, research and engagement in an environment that is inclusive, inspiring, safe and respectful. The [Student Charter](#) sets out what students can expect from the University, and what in turn is expected of students, to achieve these outcomes.

10.6. General Enquiries

For course-specific questions, contact your teaching staff or Course Coordinator.

For other enquiries or to access support, please contact Student Central:

- [UniSC Student Central](#)
- [UniSC Adelaide Student Central](#)