

# NUT502 Menu Design

School: School of Health - Nutrition and Dietetics

2024 | Semester 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 [usc.edu.au](http://usc.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
<b>BLENDED LEARNING</b>			
<b>Learning materials</b> – A combination of pre-recorded videos, readings and associated activities.	2hrs	Week 1	13 times
<b>Tutorial/Workshop 1</b> – Online application of learning materials.	2hrs	Week 1	10 times
<b>Tutorial/Workshop 2</b> – Kitchen practical	3hrs	Week 4	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
<b>1</b> Design and prepare a suitable menu for specific groups or populations that consider established standards and consumer requirements.	Empowered Sustainability-focused	1.4, 2.1, 2.3
<b>2</b> 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-focused	2.1, 2.3
<b>3</b> 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	
1.3	Professional Practice: Demonstrates leadership
1.4	Professional Practice: Demonstrates management
2.1	Expert Practice: Adopts an evidence-based approach to dietetic practice
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.

## 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	Activity Participation	Group	15%	3 hours each	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	Individual	50%	2500 words	Week 13	Online Assignment Submission with plagiarism check

#### All - Assessment Task 1a: Menu Implementation

<b>GOAL:</b>	Apply your ability to prepare a menu through both participation in cooking and food service preparation, and management of the food service.										
<b>PRODUCT:</b>	Activity Participation										
<b>FORMAT:</b>	Kitchen practical participation. Over three weeks, in three kitchen practicals (Week 4, 5, and 6), your group will lead a menu implementation in one practical and participate in other groups' menu implementation in roles such as food preparation in the remaining two practicals.										
<b>CRITERIA:</b>	<table border="1"> <thead> <tr> <th>No.</th> <th></th> <th>Learning Outcome assessed</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Prepare a menu through participation in cooking and management of a food service.</td> <td>1</td> </tr> <tr> <td>2</td> <td>Prepare menu in accordance with established menu standards, food safety standards, and apply knowledge of nutrition science and food preparation skills.</td> <td>1 2</td> </tr> </tbody> </table>	No.		Learning Outcome assessed	1	Prepare a menu through participation in cooking and management of a food service.	1	2	Prepare menu in accordance with established menu standards, food safety standards, and apply knowledge of nutrition science and food preparation skills.	1 2	
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<b>GENERIC SKILLS:</b>	Communication, Collaboration, Problem solving, Organisation, Applying technologies										

### All - Assessment Task 1b: Menu Reflection

<b>GOAL:</b>	Evaluate your experiences of practical implementation of menus. Justify the development of your menu and any modifications to practice you would make.												
<b>PRODUCT:</b>	Written Piece												
<b>FORMAT:</b>	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.												
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<b>GENERIC SKILLS:</b>	Communication, Problem solving, Information literacy												

### All - Assessment Task 2: Menu Plan

<b>GOAL:</b>	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.												
<b>PRODUCT:</b>	Plan												
<b>FORMAT:</b>	In a group, produce a menu that: <ul style="list-style-type: none"><li>- Contains menu items</li><li>- Is nutritionally appropriate</li><li>- Aligns with established menu standards</li><li>- Is culturally appropriate</li><li>- Considers the food service's capacity to deliver the menu</li></ul>												
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<b>GENERIC SKILLS:</b>	Communication, Collaboration, Problem solving, Information literacy												

## 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

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

- The final mark is in the percentage range 47% to 49.4%
- The course is graded using the Standard Grading scale
- You have not failed an assessment task in the course due to academic misconduct

### 10.3. Assessment: Submission penalties

Late submission of assessment tasks will be penalised at the following maximum rate (the rates are cumulative):

- 5% (of the assessment task's identified value) per day for the first two days from the date identified as the due date for the assessment task
- 10% (of the assessment task's identified value) for the third day
- 20% (of the assessment task's identified value) for the fourth day and subsequent days up to and including seven days from the date identified as the due date for the assessment task
- A result of zero is awarded for an assessment task submitted seven days from the date identified as the due date for the assessment task.

Weekdays and weekends are included in the calculation of days late.

To request an extension, you must contact your Course Coordinator and supply the required documentation to negotiate an outcome.

Refer to the Assessment: Courses and Coursework Programs – Procedures

### 10.4. SafeUniSC

UniSC is committed to a culture of respect and providing a safe and supportive environment for all members of our community. For immediate assistance on campus contact SafeUniSC by phone: [07 5430 1168](tel:0754301168) or using the [SafeZone](#) app. For general enquires contact the SafeUniSC team by phone [07 5456 3864](tel:0754563864) or email [safe@usc.edu.au](mailto:safe@usc.edu.au).

The SafeUniSC Specialist Service is a Student Wellbeing service that provides free and confidential support to students who may have experienced or observed behaviour that could cause fear, offence or trauma. To contact the service call [07 5430 1226](tel:0754301226) or email [studentwellbeing@usc.edu.au](mailto:studentwellbeing@usc.edu.au).

## 10.5. Study help

For help with course-specific advice, for example what information to include in your assessment, you should first contact your tutor, then your course coordinator, if needed.

If you require additional assistance, the Learning Advisers are trained professionals who are ready to help you develop a wide range of academic skills. Visit the [Learning Advisers](#) web page for more information, or contact Student Central for further assistance: +61 7 5430 2890 or [studentcentral@usc.edu.au](mailto:studentcentral@usc.edu.au).

## 10.6. Wellbeing Services

Student Wellbeing provide free and confidential counselling on a wide range of personal, academic, social and psychological matters, to foster positive mental health and wellbeing for your academic success.

To book a confidential appointment go to [Student Hub](#), email [studentwellbeing@usc.edu.au](mailto:studentwellbeing@usc.edu.au) or call 07 5430 1226.

## 10.7. AccessAbility Services

Ability Advisers ensure equal access to all aspects of university life. If your studies are affected by a disability, learning disorder mental health issue, injury or illness, or you are a primary carer for someone with a disability or who is considered frail and aged, [AccessAbility Services](#) can provide access to appropriate reasonable adjustments and practical advice about the support and facilities available to you throughout the University.

To book a confidential appointment go to [Student Hub](#), email [AccessAbility@usc.edu.au](mailto:AccessAbility@usc.edu.au) or call 07 5430 2890.

## 10.8. 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>

## 10.9. 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.

## 10.10. General Enquiries

### In person:

- **UniSC Sunshine Coast** - Student Central, Ground Floor, Building C, 90 Sippy Downs Drive, Sippy Downs
- **UniSC Moreton Bay** - Service Centre, Ground Floor, Foundation Building, Gympie Road, Petrie
- **UniSC SouthBank** - Student Central, Building A4 (SW1), 52 Merivale Street, South Brisbane
- **UniSC Gympie** - Student Central, 71 Cartwright Road, Gympie
- **UniSC Fraser Coast** - Student Central, Student Central, Building A, 161 Old Maryborough Rd, Hervey Bay
- **UniSC Caboolture** - Student Central, Level 1 Building J, Cnr Manley and Tallon Street, Caboolture

**Tel:** +61 7 5430 2890

**Email:** [studentcentral@usc.edu.au](mailto:studentcentral@usc.edu.au)