

23. Menus and recipes for people with dietary requirements (e.g. vegan, gluten free etc.)

Unit A/A	ANALYSIS OF THE CONTENT OF SECTIONS	DURATION (HOURS)
1	<p><b>Understanding Dietary Needs and Restrictions</b></p> <ul style="list-style-type: none"> <li>• If recognition of categories of food of students</li> <li>• Allergies, sensitivities, intolerances</li> </ul>	1
2	<p><b>Create Specialists Menu</b></p> <ul style="list-style-type: none"> <li>• Planning balanced meals</li> <li>• Use of rioters</li> <li>• Recipes and management materials</li> <li>• Preparation for matches</li> <li>• Avoidance of cross contamination</li> </ul>	1
3	<p><b>Serving Customers with Special Dietary Needs</b></p> <ul style="list-style-type: none"> <li>• Contact with customers</li> <li>• From individualized self - service</li> </ul>	1
<b>TOTAL</b>		<b>3</b>