

AN ROINN OIDEACHAIS AGUS EOLAÍOCHTA

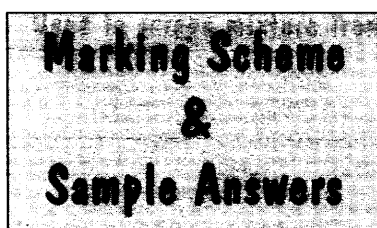
Leaving Certificate Applied 2001

Vocational Specialism — Hotel, Catering and Tourism

(200 marks)

Friday, 8 June

Afternoon 2.00 to 3.30



General Directions

1. Write your EXAMINATION NUMBER in this space:

2. WRITE ALL ANSWERS INTO THIS ANSWER BOOK

For the Examiner only

Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
Total	

Candidates must attempt **four** questions,
one from each of the **four** sections of the paper.
Each question carries 50 marks.

Section 1 – Eating Out: the Fast Food Way

(Attempt Question 1 or Question 2 from this section, each question carries 50 marks)

1. (a) List a range of savoury and sweet food items which you would include in a coffee shop menu. Indicate the price of each item. (12 marks)

MENU

<p>expect 6 food items @ (1) mark each</p> <p>(expect at least 2 sweet and 2 savoury items; suggested items must be appropriate to coffee shop; accept variations of same dish/food item)</p>	<p>£0.00</p> <p>expect 6 prices @ (1) mark each</p>
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- (b) Many coffee shops offer a choice of coffees to their customers. Explain what is meant by any **three** of the following coffee types. **Expect 3 explanations @ (4) marks each** (12 marks)

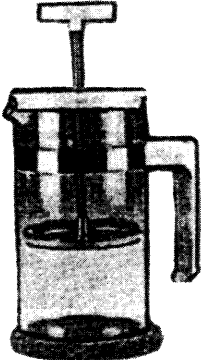


Decaffeinated Coffee e.g. Coffee which has had most of the caffeine removed

Instant Coffee e.g. coffee made by dissolving coffee powder/granules in hot/boiling water
(expect reference to dried/powder/granules/dissolve for full marks)

Cappuccino e.g. Coffee made from strong/expresso coffee and hot frothy milk **(expect reference to each of milk/cream, frothy/foam, strong/expresso for full marks)**

Expresso e.g. Strong coffee brewed by forcing steam through finely ground coffee beans.
Traditionally served in very small cups

(c) Identify each of the following pieces of equipment and describe its use. (15 marks)
expect 3 identified pieces of equipment @ 3 marks each and 3 descriptions of use/how to use @ 2 marks each

Equipment	Use
	Cafetiere / Plunger style coffee pot.
	e.g. Used to make coffee from freshly ground coffee beans <u>or</u>
	hot/boiling water is added to coffee in pot, stirred and left to
	infuse. Plunger is pushed down prior to serving
	Dredger / Shaker
	e.g. Used to evenly sprinkle flour/sugar onto board/food
	Spatula / Scraper
	e.g. Used to scrape mixture from mixing bowl

(d) Why do some outlets invite their customers to complete a comment card? (5 marks)

Expect 1 developed point @ 5 marks

e.g. In order to receive feedback from customers so that improvements may be made in the relevant areas.

List three of the main areas customers are usually required to comment on. (6 marks)

Expect 3 points @ 2 marks each

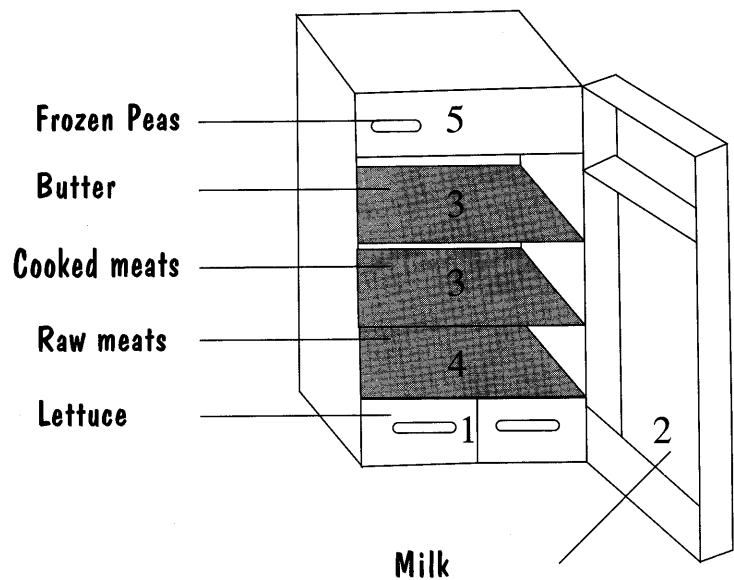
e.g. Quality of food, quality of service, cost, hygiene, standards, decor etc...

2. (a) The following diagram shows the different storage areas in a fridge. The areas are identified by the numbers 1, 2, 3, 4, 5. **expect 6 items correctly placed @ 2 marks each**

Indicate on the diagram where each of the food items listed below should be stored in the fridge.
Lettuce; milk; cooked meats; butter; raw meat; frozen peas. (12 marks)

- 1 = Salad Drawer
- 2 = Door Shelf
- 3 = Centre area
- 4 = Shelf above Salad drawer
- 5 = Icebox

(milk and butter may be stored on 2 or 3; If raw meat is placed above cooked meat / butter / milk - no marks awarded for raw meat or any item below it)



(b) State the recommended temperature for a fridge. 0°C - 5°C (4 marks)
(accept any temperature within this range)

Why is it important to keep the fridge at this temperature? (4 marks)

Expect 1 reason @ 4 marks

e.g. In order to inhibit the growth / development of microorganisms

(c) List **four** other rules which should be followed in order to ensure the effective use of the fridge.
Award 4 marks to each of the first three correct rules and 3 marks for fourth correct rule (15 marks)

1. e.g. Never place hot foods in fridge
2. e.g. Do not over pack fridge
3. e.g. Check door seal is in good condition
4. e.g. Do not leave fridge door open; keep foods covered etc...

(d) Give detailed directions for the care and cleaning of a fridge.

(15 marks)

Expect 5 points @ 3 marks each (to include 1 point referring to plugging out/disconnection)

e.g. • Unplug, empty contents

• Allow ice box to defrost completely

• Remove removable parts, wash, rinse and dry

• Wipe out inside of fridge with cloth using hot water and breadsoda added, rinse and dry

• Wash outside of fridge using cloth wrung out of hot water, with detergent if necessary, rinse and dry

• Replace all parts

• Plug in

• Wipe up spillages as they occur

• Defrost regularly etc...

(if soapy water / detergent / disinfectant used for inside of fridge award $\frac{1}{3}$)

Section 2 – Eating Out: Hotels, Restaurants and Institutions

(Attempt Question 3 or Question 4 from this section, each question carries 50 marks)

3. A group of 20 basketball players are visiting your school and your class has been asked to plan, prepare, cook and serve a three-course lunch for the group.

(a) Plan a menu for the occasion. (16 marks)

<i>Menu</i>	
Expect 3 courses:	
Starter	(4) marks
Main Course	(6) marks
Dessert	(4) marks
Correct layout and sequence	(2) marks
Total	(16) marks
 Menu should be balanced and include a variety of foods / cooking methods for full marks.	
Deduct max (2) marks for lack of balance	
Deduct max (2) marks for lack of variety	
Deduct (2) marks if main course dish given instead of main course.	

(b) Give reasons for your choice of menu items. (9 marks)

Expect 3 reasons @ 3 marks each

e.g. Provide energy, popular menu items, easily prepared and cooked, balanced/nourishing

etc...

- (c) Plan and set out, in the correct order, the key tasks to be undertaken when organising and carrying out this event. (15 marks)

Expect 5 key tasks @ 3 marks each

(expect at least 1 point on organising and 1 point on carrying out)

e.g. • Plan menu

- Select venue
- Make out plan of action, Decide on who does what
- Draw up list of ingredients
- Draw up list of equipment
- Shop for ingredients, etc...
- Prepare venue
- Set up and lay tables
- Prepare and cook food
- Welcome guests
- Serve meal
- Clean up

(Deduct maximum 3 marks if tasks given are not in correct order. Credit only one point per key task)

- (d) List some guidelines which should be followed when greeting and seating your guests in order to make them feel welcome. **Expect 5 points @ 2 marks each** (10 marks)

1. e.g. **Greet guests immediately on their arrival**
2. e.g. **Smile and be friendly / introduce yourself**
3. e.g. **Make conversation with guests**
4. e.g. **Show guests to their table**
5. e.g. **Describe menu to guests etc...**

4. (a) Compare the catering services available in a hotel/restaurant with the catering services available in an institutional catering operation. Set out your answer under the following headings: (30 marks)
expect 2 points under each heading @ 3 marks each - 1 point should relate to Hotel / Restaurant - 1 point should relate to institutions

1. Menu Hotel / Restaurant - usually varied extensive menu - both à la Carte and table d'hôte
Institution - choice usually limited, generally simpler dishes / options offered.

2. Style of Service e.g. Hotel / Restaurant - usually table service provided by waiter / waitress
Institution - usually self service

3. Décor e.g. Hotel / Restaurant - usually high specification décor - attractive use of colour / accessories, high quality furnishing, table cloths etc...
Institution - simpler, more utilitarian / functional e.g. painted walls, stacking chairs, no tablecloths etc...

4. Cost e.g. Hotel / Restaurant - usually more expensive than institution - must cover overheads such as service.
Institution - usually reasonably priced, sometimes cost price / subsidised by company etc...

5. Hours of Business e.g. Hotel / Restaurant - usually open all day for meals e.g. breakfast, lunch and dinner with snack meals throughout the day
Institution - may have limited opening hours e.g. office hours - may serve meals at set times to suit employee break times.

(b) Give **three** advantages and **three** disadvantages of self-service. (12 marks)

Expect 3 advantages and 3 disadvantages @ (2) marks each

Advantages

1. **e.g. Customers can see food before making choice**
2. **e.g. Usually less expensive than table service**
3. **e.g. Usually quicker - food already cooked and ready to serve**

Disadvantages

1. **e.g. Customers may have to queue**
2. **e.g. May be awkward - customer must carry tray and collect various items**
3. **e.g. Seating / table may not be available, less relaxing than table service etc...**

(c) List the guidelines which should be followed in order to guarantee a high standard of personal hygiene when serving customers. (8 marks)

Expect 4 points @ 2 marks each

e.g. Hair should be tied back / covered with appropriate head gear

Hands should be washed regularly

Plastic gloves should be used when handling food

Nails should be short and clean

Cuts should be covered with clean dressing

Protective clothing such as white coat should be worn

Section 3 – Hospitality Home and Away

(Attempt Question 5 or Question 6 from this section, each question carries 50 marks)

WATERFORD-DUBLIN								SUNDAYS		
WEEKDAYS								SUNDAYS		
	MO PHX	T-F	✂	▲	☪	▲ FX	▲ NS	▲ ☪	▲ ☪	▲ NS
WATERFORDDep	05:00	07:20	10:45	14:45	18:25	09:15	14:25	18:30
ThomastownDep	05:28	...	07:47	11:10	15:13	...	18:50	09:42	14:52	18:57
KilkennyArr	05:46	08:03	11:27	15:32	...	19:07	10:00	15:10	19:15
KilkennyDep	05:54	...	08:12	11:31	15:41	...	19:11	10:09	15:19	19:20
Muine BheagDep	06:14	08:32	11:50	16:01	19:30	10:29	15:39	19:39
CarlowDep	06:30	06:30	08:47	12:05	16:16	18:06	19:58	10:44	15:55	19:54
AthyDep	06:45	06:45	09:04	12:21	16:36	18:21	20:14	11:01	16:12	20:11
KildareDep	07:04	07:04	09:23	12:41	16:55	18:39	20:34	11:20	16:31	20:32
NewbridgeDep	07:13	07:13	10:06 ☪	12:28		18:51 ☪	20:46 ☪	11:28	17:01 ☪	20:40
Sallins & NaasDep			10:15 ☪	13:05 ☪		19:00 ☪	20:55 ☪			
Hazelhatch & CelbridgeDep	07:30	07:30	10:24 ☪	13:14 ☪		19:09 ☪	21:04 ☪			
DUBLIN HeustonArr	08:00	08:00	10:01	13:30	17:37	19:19	21:17	12:02	17:10	21:18

☪ :Passengers for Newbridge, Sallins and Hazelhatch change at Kildare and arrive at time shown.
 ☪ :Also serves Clondalkin(07:39) and Cherry Orchard (07:44).
 For full service between Kildare and Dublin, see separate table.

5. You plan to travel from Waterford to Dublin on Sunday by train. You have arranged to meet friends in the city centre at 18.00 hours.

(a) Study the timetable above and indicate which train you should take in order to arrive in Dublin as close to 18.00 hours as possible. **Expect 2 correct times @ 3 marks each** (6 marks)

Time departing Waterford 14.25 Time arriving in Heuston, Dublin 17.10.

(b) Your friend who will take the same train wishes to travel to Newbridge.

Expect 2 correct answers @ 3 marks each

1. At which stop must your friend change trains? Kildare (3 marks)

2. At what time will he/she arrive in Newbridge? 17.01 (3 marks)

(c) Explain what is meant by each of the following:

1. Trolley Service e.g. Trolley serving Tea, coffee and snacks is wheeled through train. (4 marks)
 (accept trollies available at train stations to transport luggage)

2. First Class/City Gold e.g. for an extra charge, passengers may avail of first class / city gold service (which include table service, more spacious seating etc...) (4 marks)

3. Rambler ticket e.g. Ticket which allows unlimited travel throughout the country for a limited period at a low fixed price. (4 marks)

(d) Name **three** groups of people who qualify for reduced fares on Irish trains. (9 marks)
Expect 3 groups @ 3 marks each accept groups that are eligible to travel free.

1. e.g. Groups of 10 or more / corporate discounts

2. e.g. Students

3. e.g. Children, families etc...

(e) State the advantages and the disadvantages of travelling by train. (12 marks)
Expect 2 advantages and 2 disadvantages @ 3 marks each (allow $\frac{2}{3}$ for one word answers)

Advantages e.g. comfortable/relaxing, passengers can walk about, dining/toilet facilities provided etc...

Disadvantages e.g. More expensive than bus, passengers may have to stand at busy times e.g. weekends etc...

(f) Name the organisation responsible for managing the train services in Ireland.

Organisation: Iarnród Éireann (5 marks)

6. You have undertaken a study of your local area/town in order to plan a tourist trail as part of your course.

(a) List the resources (environmental, heritage, social, human) in the area. (12 marks)

Expect 6 resources @ 2 marks each

(allow 1/2 for generic answers e.g. unnamed rivers, mountains etc...)

e.g. **Human resources - local personality / historian etc...**

Environmental - local beauty spots, cliffs, forest parks etc...

Heritage - local castles, ports, manor houses etc...

Social - Festivals, Summer schools, Medieval banquets etc...

(b) Evaluate the area in terms of its potential to attract tourists. (12 marks)

Expect 2 well developed points @ 6 marks each

e.g. **Local forest park is attractive to tourists who are interested in outdoor pursuits /**

hillwalking etc...

Folk parks attract visitors who are interested on seeing how ancestors lived etc...

(c) Suggest some ways of making the area more welcoming / accessible to tourists. (10 marks)

Expect 5 points @ 2 marks each

e.g. **form Tidy towns committee, address litter problems, Improve road signs, provide tourist**

maps with suggested activities,

provide basic tourist services - accomodation / restaurants / transport etc...

(d) Outline the factors which have influenced the growth and development of tourism in Ireland in the last thirty years. (16 marks)

Expect 4 points @ 4 marks each

e.g. Advertising / promotion of Irish Tourism by Bord Fáilte

Improved accessibility - more entry points - air and sea

Reduced cost of Travel

Improved standards of service, accomodation etc...

Improved tourist attractions - interpretative centres etc...

Section 4 – Catering for Diversity

(Attempt Question 7 or Question 8 from this section, each question carries 50 marks)

7. You have decided to hold an *Italian Night* for a group of your friends to celebrate a birthday.

Expect 3 points @ 3 marks each (allow 1 mark if Italian dishes are given)

(a) Outline three main characteristics of Italian Cuisine. (9 marks)

1. e.g. Pasta is featured on most menus usually as a starter

2. e.g. Tomato based sauces are frequently used / herbs such as basil, oregano etc...

3. e.g. Olive oil commonly used, different regions have different speciality foods / dishes

e.g. Parma ham etc...

(b) Plan a three-course dinner menu based on Italian cuisine which would be suitable for the event.

Expect 2 out of 3 courses to be Italian based-if not mark out of 1/2 marks)

(16 marks)



Menu



Expect 3 courses:

Starter	(4) marks
Main Course	(6) marks
Dessert	(4) marks

Menu should be balanced and include a variety of foods / cooking methods for full marks.

Deduct max (2) marks for lack of balance

Deduct max (2) marks for lack of variety

Deduct (2) marks if main course dish given instead of main course.

- (c) Suggest some other ways of emphasising the Italian theme when organising this event. (12 marks)
Expect 3 suggestions @ 4 marks each

e.g. Italian music playing in background

Use of Italian flag/colours for napkins etc...

Menu printed in Italian

Italian wine served

Maps of Italy / posters on walls

- (d) Give **four** reasons why Italian cuisine is popular in Ireland. (8 marks)
Expect 4 reasons @ 2 marks each. Allow 1 mark for one word answers.

1. **e.g. May be quick / easy to prepare e.g. Pasta**

2. **Perceived as healthy - Mediterranean diet**

3. **Many Italian Restaurants / Take aways expose people to Italian food**

4. **Wide range of convenience Italian products available**

- (e) Suggest **one** use for *Parmesan* cheese. **Expect 1 point @ 5 marks** (5 marks)

e.g. sprinkled over Spaghetti Bolognese / salads / soup

8. (a) List five special points which should be considered when catering for a vegetarian. (15 marks)

1. **e.g. Include good sources of vegetable protein e.g. pulses, nuts**

2. **Establish whether person is a lacto-vegetarian or a vegan**

3. **Use vegetable oils and fats**

4. **Use vegetable stock / stock cubes**

5. **Use whole cereals - good source of vitamin B, etc...**

(b) Plan a set of menus for one day for a lacto-vegetarian. (22 marks)

<i>Breakfast Menu</i>	
Expect 2 courses	
First course	2 marks
Main course (to include beverage)	3 marks
Layout	1 mark
Total	6 marks

- If not balanced deduct -
(1) mark from Breakfast total
(1) mark from Lunch total
(2) marks from Dinner total

- If lacking variety deduct max
(2) marks from Dinner total

<i>Lunch Menu</i>	
Expect 2 courses	
Starter / Dessert	2 marks
Main course	3 marks
Layout	1 mark
Total	6 marks

- If food / ingredient unsuitable for lacto-vegetarian deduct max
(3) marks from Breakfast total
(3) marks from Lunch total
(3) marks from Dinner total

<i>Dinner Menu</i>	
Expect 2 courses	
Starter / Dessert	3 marks
Main course	6 marks
Layout	1 mark
Deduct 2 marks from main course if no detail re cooking method.	

(c) Evaluate the nutritive value of the main meal you have planned. (9 marks)

Expect 3 points @ 3 marks each

(expect reference to protein and any two other nutrients or 3 out of the 4 food groups, for full marks. Where nutrient / food group is named only allow 1/3 marks)

(d) Explain what is meant by *organically grown* vegetables. (4 marks)

Expect clear explanation @ 4 marks

e.g. Vegetables which have been produced without the use of chemically formulated fertilizers or pesticides.

LEAVING CERTIFICATE APPLIED
HOTEL, CATERING & TOURISM

Practical Examination 2001

Marking Scheme

**Hotel, Catering and Tourism – Practical Examination
Marking Scheme and Assessment Criteria**

Total mark 100

<u>Research and Investigation</u>	Investigation of possible solutions to meet brief Selected solutions with reasons Menu card Copy of recipe/s	[10]
<u>Planning & Preparation</u>	Advance planning, time plan Lists of resources; ingredients; equipment etc Costing if applicable Appropriate use of protective clothing Organisation of work place	[10]
<u>Application of Skills</u>	Practical application of knowledge and skills Co-ordination and dexterity in use of equipment Manipulative skills Adherence to safe work practices	[20]
<u>Application of Cooking Principles</u>	Correct application of cooking principles Correct use of temperature Correct timing Adherence to safe work practices	[10]
<u>Resource Management</u>	Economic use of resources Assignment carried out in correct sequence Time management – adherence to work/time plan	[10]
<u>Hygiene</u>	Personal hygiene Hygienic work practices Hygienic work area	[10]
<u>Appearance</u>	Attractive presentation, creativity Garnishing	[10]
<u>Taste/Flavour</u>	Palatability Correct consistency/texture Adequately cooked	[10]
<u>Evaluation</u>	Critical appraisal of assignment Meeting the brief Suggestions for modifications if any	[10]

**Hotel, Catering and Tourism – Practical Examination
Marking Scheme continued**

Research & Investigation (10) Marks	Possible solutions	(3) Marks	Expect 2 possible solutions for each aspect of assignment
	Selected solution/s reasons	(4) Marks	Expect 2 good reasons @ 2 marks each (One at least specific to the brief)
	Menu Card	(2) Marks	
	Copy of recipes / list of ingredients	(1) Mark	
Planning & Preparation (10) Marks	Advance plan/ timeplan (written)	(3) Marks	Order of work without times acceptable
	List of resources (written)	(3) Marks	Tablelaying equip. must be mentioned where appropriate. Minus (1) if omitted (where table setting is carried out)
	Costing - if applicable		Minus (2) if omitted; Minus (1) if badly done
	Protective clothing (visual)	(2) Marks	Appropriate shoes, apron, etc.
	Organisation of workplace (visual)	(2) Marks	Layout of work area and ingredients
Application of Skills (20) Marks	Expect correct method of chopping, dicing, mixing, kneading, rolling, use of processor, etc. Deduct here for unsafe practices Deduct here for over use of convenience foods, overpreparation. Etc. Where tablesetting is required - allow max (5) marks If tablesetting is omitted, mark work out of 20 and apply Scenario D to total		
Cooking Principles (10) Marks	Correct methods, frying, simmering, boiling etc. Correct temperatures. Correct timing. Use of judgement. Deduct here for unsafe practices If no cooking involved in assign., mark under skills (i.e. out of 30 for skills)		
Resource Mgt (10) Marks	Economic use of resources	(4) Marks	Water, food, etc., deduct max (4) if wasteful
	Correct sequence	(3) Marks	
	Time Mgt.	(3) Marks	Deduct here if not finished in time
Hygiene (10) Marks	Hygienic work / wash up. No fatal error. Hygienic workstation, practice & procedures, equipment, dishes, table setting cutlery, etc.		
Appearance (10) Marks	Garnished, neat, attractive presentation. Where tablesetting is required allow max. (5) marks (assign. 3,4,5,7,10); if omitted mark work out of 10 and apply Scenario D to total		
Taste & Flavour (10) Marks	Palatable, correct consistency / texture, adequately cooked.		
Evaluation (10) Marks	Critical appraisal of whole assignment. State if brief has/has not been met and why. Problems identified(if any). Proposals for modification (if necessary). Must refer to table setting where applicable – if table setting carried out, but not evaluated minus (2) marks. If costing omitted where required minus (2) marks. If costing is badly done minus (1) mark.		

Marking Scheme and guidelines for examiners continued

A	Overuse of Convenience Foods Deduct max. (20) Marks	Use judgement (and key) e.g. Packet Cheese Sauce as part of Lasagne – deduct (8) marks, depends on level / quality of skill involved in remainder of assignment
B	Incorrect Dish Deduct min. (8) Marks per incorrect dish	Further marks may be lost under Application of Skills if level of skill not appropriate to assignment; Use Key.
C	Main Course Dish instead of Main Course	i) Complete dish e.g. Lasagne, Shepherd's Pie – no salad/ bread/ veg.; deduct max. (4) marks ii) Incomplete dish e.g. Curry no rice deduct max. (6) marks
D	No Table Setting Deduct max. (20) Marks	If mentioned in planning & prep. but not carried out deduct (18) marks Table set in advance deduct (12) marks. Deduct a further (2) marks if not mentioned in planning & prep.
E	Omission of Item Deduct max. (20) Marks	Use judgement – depends on weighting of the omitted item in the assignment, and the level of skill demonstrated in remainder of assignment (e.g. assigns 7,3 deduct 8 marks; assign 1 deduct min 12 marks)

N.B. Always make note on assessment sheet to show large deductions and give reasons for marking.

NOTE:

- i) Over-preparation: Deduct (2) marks under Planning & Preparation and also deduct under Skills... amount deducted will depend on amount of over-preparation carried out (Use Key)
- ii) Gas ovens may be hot before exam, however temp. should be set during exam by candidate
- iii) No loss of marks for simple presentation
- iv) No loss of marks for not costing unless costing is specified in the assignment
- v) No "fatal error" in hygiene – refer to key and performance criteria

HOTEL CATERING & TOURISM - Practical Assignments 2001
Marking Scheme – Clarification points

1.	Convenience Stores List food items Prep., cook, serve muffins or scones Plus 2 other items listed.	Do not accept beverage Other 2 items need not be cooked.
2.	Coffee Shops Make Pastry Prep, cook, and serve one sweet and one savoury dish using pastry Prepare Pot fresh ground coffee	If 2 similar dishes e.g. 2 sweet – (B) <i>incorrect dish</i> . If instant coffee used deduct (5) marks from total
3.	Buffet Lunch Design Menu Prep. 4 items, at least one sweet and one savoury Lay table	Beverage acceptable as one item
4.	Special Diets High Fibre Diet, 3 course dinner Menu . Prepare and cook main course Lay one place setting, serve one portion of main course (plate service)	No place setting and no Plate service Deduct - (20) Place setting but no plate Service - (10) Plate service but no place Setting - (10) At least one of prepared items must be high fibre - If not – (B) <i>Incorrect dish</i>
5.	Graduation Party Set out Menu Prep., cook and serve one main course dish Prep. and serve one other item Set table	Accept beverage for other menu item.
6.	Traditional Irish Breakfast Set out menu Prepare and serve 3 course traditional Irish breakfast Should include cooked cereal or brown bread/scones Set breakfast tray for room service	Cereal must be cooked. Accept bread/scones as a course. Traditional Irish Breakfast must include bacon, egg and sausage, if one item is omitted deduct (4) marks Contents of Breakfast Tray should reflect menu
7.	Delicatessen Refrigerated display unit – List dishes Prepare 4 dishes, Cost One dish per portion. Set up mini display	No item should be cooked in advance (eggs, potatoes etc). Cling film, serving spoons not necessary for display. Costing may be completed beforehand
8.	Soup Comparison Set out menu Prepare and serve Homemade Soup Similar packet soup. Compare (evaluation) Prepare an accompaniment	Menu to include soup and accompaniment And one other course. Substitute general Evaluation for the comparison required in assignment – Mark under Evaluation. Soups must be similar, if not deduct under (B) If comparison omitted and general evaluation given allow a max of (4) marks Carton/canned soup instead of packet – deduct (12) marks
9.	International food Event List dishes Prepare cook and serve main course dish Prepare one other item.	
10.	Community Centre Lunch menu, 3 courses 3 options each course Prepare cook and serve one main course Prepare and serve one other item. Lay table	If correct number of dishes/options not given deduct under Investigation and Evaluation (i.e.meeting the brief).