***Assessment Tasks and Instructions***

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| Student Name |  |
| Student Number |  |
| Course and Code |  |
| Unit(s) of Competency and Code(s) | SITHCCC006 Prepare appetisers and salads |
| Stream/Cluster |  |
| Trainer/Assessor | Nick Mercy |

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| **Assessment for this Unit of Competency/Cluster** | **Details** |
| Assessment 1 | Portfolio |
| Assessment 2 | **Practical Observation** |
| Assessment 3 |  |
| **Assessment conducted in this instance: Assessment 1**  **2**  **3** | |

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| **Reasonable Adjustment** |
| 1. ***Has reasonable adjustment been applied to this assessment?*** |
| No ✓ No further information required  Yes  Complete 2. |
| 1. ***Provide details for the requirements and provisions for adjustment of assessment:*** |

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| **Student to complete** | | | | | |
|  | | My assessor has discussed the adjustments with me | | | |
|  | | I agree to the adjustments applied to this assessment | | | |
| Signature | |  | Date |  |

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| **2nd Assessor to complete** | | | | | |
|  | | I agree the adjustments applied to this assessment are reasonable | | | |
| Name | |  | | |
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| Signature | |  | Date |  |

**Assessment Guidelines**

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| ***What will be assessed – Performance Evidence*** |
| The purpose of this assessment is to assess your ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:   * ***follow standard recipes for dishes that demonstrate use of each of the following ingredients:*** * bread and bakery items * condiments * dairy products * dressing ingredients * dry goods * eggs * farinaceous products * frozen goods * fruit * herbs and spices * meat * poultry * seafood * vegetables * ***follow standard recipes to prepare the following appetisers and salads:*** * appetisers: * antipasto * canapés * hors d’oeuvres * tapas * salads: * classical * modern * cold * warm * fruit * ***use at least four of the following cookery methods and complete mise en place activities when preparing the above dishes:*** * baking * boiling * blanching * frying * grilling * poaching * roasting * steaming * ***prepare the above dishes for at least six different customers:*** * within commercial time constraints and deadlines * reflecting required quantities to be produced * following procedures for portion control and food safety practices when handling and storing different food types * responding to special customer requests and dietary requirements. |
| ***Place/Location where assessment will be conducted*** |
| **Brisbane campus/ Sheldons restaurant** |
| ***Resource Requirements*** |
| Refer to the Assessment conditions attached to the Futura Group Mapping Document located in the teacher support tools folder or the “Assessment Conditions” for this unit in the SIT 1.0 Training Package. |
| ***Instructions for assessment including WHS requirements*** |
| You are required to complete each task for this assessment as outlined below, following the relevant recipes, Work Place Health and Safety practices and Hygiene procedures as instructed during the training sessions you have participated for this unit of competency. |

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| Statement of Authenticity | |
|  | I acknowledge that I understand the requirements to complete the assessment tasks |
|  | The assessment process including the provisions for re-submitting and academic appeals were explained to me and I understand these processes |
|  | I understand the consequences of plagiarism and confirm that this is my own work and I have acknowledged or referenced all sources of information I have used for the purpose of this assessment |
| **Student Signature: Date: / /201** | |

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| **This assessment:** | **First Attempt** | **2nd Attempt** | **Extension**  **–** Date:    /    / | | |
| **RESULT OF ASSESSMENT** | **Satisfactory  Not Yet Satisfactory** | | | | |
| **Feedback to Student:** | | | | | |
| **Assessor(s) Signature(s):** |  | | | **Date:** | **/    /** |
| **Student Signature** |  | | | **Date:** | **/    /** |

**Assessment 2**

**Your Tasks:**

**Prepare the following dishes to the criteria set out below:**

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| **Dish to be prepared** | **Category of dish** | **Ingredients used** | **Cookery Method used** |
| **Dish 1:**  Classic Caesar Salad  Recipe , e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  hors d’oeuvres  tapas  X classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  X dressing ingredients  dry goods  X eggs  farinaceous products  frozen goods  fruit  X herbs and spices  X meat  poultry  seafood  X vegetables | baking  boiling  blanching  X frying  grilling  X poaching  roasting  steaming |
| **Dish 2:**  Prawn cocktail  Recipe Source: Futura Group, e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  X hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | X bread and bakery items  condiments  X dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  X herbs and spices  X meat  poultry  seafood  X vegetables | X baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |
| **Dish 3:**  Coleslaw  Recipe, e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  herbs and spices  meat  poultry  seafood  vegetables | baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |
| **Dish 4:**  Quiche Lorraine  Recipe Source:, e-coach recipes SITHCCC006  No. of serves: | antipasto  canapés  hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  herbs and spices  meat  poultry  seafood  vegetables | baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |
| **Dish 5:**  Lamb Brochette  Recipe Source:, e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  herbs and spices  meat  poultry  seafood  vegetables | baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |
| **Dish 6: Salmon canapes**  Recipe Source:, e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  herbs and spices  meat  poultry  seafood  vegetables | baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |
| **Dish 7:**  Sushi rolls  Recipe Source:, e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  herbs and spices  meat  poultry  seafood  vegetables | baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |
| **Dish 8:**  Mini spring rolls  Recipe Source, e-coach recipes SITHCCC006  No. of serves:  Customers served: | antipasto  canapés  hors d’oeuvres  tapas  classical salad  modern salad  cold salad  warm salad  fruit salad | bread and bakery items  condiments  dairy products  dressing ingredients  dry goods  eggs  farinaceous products  frozen goods  fruit  herbs and spices  meat  poultry  seafood  vegetables | baking  boiling  blanching  frying  grilling  poaching  roasting  steaming |

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| **Dish** | **Assessment Criteria** | **Comment** | **S** | **NYS** | **S** | **NYS** |
| **1** | **Element 1: Select Ingredients** |  |  |  |  |  |
|  | The food production requirements are identified from recipes and instructions |  |  |  |  |  |
|  | The ingredient amounts are calculated correctly according to order/recipes |  |  |  |  |  |
|  | Ingredients are correctly identified: |  |  |  |  |  |
|  | * Recipe requirement (suitable for purpose): |  |  |  |  |  |
|  | * Freshness |  |  |  |  |  |
|  | * FIFO is applied for selecting ingredients |  |  |  |  |  |
|  | Spoilage or deterioration of ingredients are checked and identified |  |  |  |  |  |
|  | **Element 2: Select, prepare and use equipment** |  |  |  |  |  |
|  | The correct/suitable equipment required to prepare the dish is/are identified: |  |  |  |  |  |
|  | Each piece of equipment is checked for cleanliness |  |  |  |  |  |
|  | Each piece of equipment is assembled according to manufacturer’s instructions |  |  |  |  |  |
|  | WHS issues are considered:   * Cord: * Safety Switch provisions: * Positioning (for example away from moisture): * Correct use of safety features (feeder, guards) * Uniform and loose parts are secured from being caught |  |  |  |  |  |
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|  | The equipment is used correctly and in a safe manner |  |  |  |  |  |
|  | The equipment is used hygienically: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | **Element 3: Portion and prepare ingredients** |  |  |  |  |  |
|  | Ingredients are weighed according to recipe portion requirements |  |  |  |  |  |
|  | Ingredients are measured according to recipe portion requirements |  |  |  |  |  |
|  | Correct sequencing of ingredients according to production flow |  |  |  |  |  |
|  | Correct preparation method used for commodities |  |  |  |  |  |
|  | Portioned correctly according to recipe requirement |  |  |  |  |  |
|  | Portioned, suitable for cookery method being used |  |  |  |  |  |
|  | Adequate storage vessels for prepared product, waste and use-able trimmings |  |  |  |  |  |
|  | Re-useable product/ingredients identified and saved |  |  |  |  |  |
|  | Cutting boards are washed and sanitised or replaced for different tasks |  |  |  |  |  |
|  | Hands are washed between different tasks |  |  |  |  |  |
|  | ***Criteria specific for the preparation of the dish: Caesar salad*** |  |  |  |  |  |
|  | 1. Bacon is sliced evenly |  |  |  |  |  |
|  | 1. Lettuce is washed and torn into bite-size pieces |  |  |  |  |  |
|  | 1. Garlic peeled and crushed finely |  |  |  |  |  |
|  | 1. Croutons diced into even sizes |  |  |  |  |  |
|  | 1. Anchovies sliced lengthways |  |  |  |  |  |
|  | 1. Caesar dressing – emulsified, correct consistency (creamy) |  |  |  |  |  |
|  | **Element 4: Prepare appetisers and salads** | **Comment** | **S** | **NYS** | **S** | **NYS** |
|  | ***Enter the specific criteria relevant for the observation of the dish here:*** |  |  |  |  |  |
|  | 1. Egg is poached with soft yolk, trimmed |  |  |  |  |  |
|  | 1. Bacon is crispy, evenly cooked but not burnt |  |  |  |  |  |
|  | 1. Croutons lightly browned and not burnt |  |  |  |  |  |
|  | 1. Adjustments to presentation and flavour are made as required |  |  |  |  |  |
|  | 1. Presentation is of acceptable standard for service |  |  |  |  |  |
|  | 1. Flavour is of acceptable standard for service |  |  |  |  |  |
|  | Suitable cookery methods used for preparation/dish |  |  |  |  |  |
|  | Correct preparation of dressings: Caesar Dressing |  |  |  |  |  |
|  | Correct preparation of accompanying sauces: N/A |  |  |  |  |  |
|  | Each dish is tasted, evaluated and adjusted |  |  |  |  |  |
|  | Special customer requests are provided for where applicable using correct products and cookery methods |  |  |  |  |  |
|  | **Element 5: Present and store appetisers and salads** |  |  |  |  |  |
|  | Suitable service ware selected for presentation at correct temperature (cold) |  |  |  |  |  |
|  | Suitable garnish is used. Specify: Croutons, Shaved Parmesan, Poached Egg, Chopped fresh herbs |  |  |  |  |  |
|  | Garnish is prepared and of proportional size |  |  |  |  |  |
|  | Suitable dip, sauce or complimentary is added correctly (as a mirror or topped) |  |  |  |  |  |
|  | The dish is evaluated and visually adjusted before being served |  |  |  |  |  |
|  | Accompaniments are suitable and well presented |  |  |  |  |  |
|  | The dish is free of drips, smears and finger marks |  |  |  |  |  |
|  | Re-useable ingredients are identified, wrapped, labelled and stored correctly |  |  |  |  |  |
|  | Waste and perishables are discarded |  |  |  |  |  |
|  | Food scraps are removed |  |  |  |  |  |
|  | Equipment is transferred to wash-up area |  |  |  |  |  |
|  | The workplace is cleaned, using suitable equipment |  |  |  |  |  |
|  | Suitable cleaning chemicals and sanitisers are used |  |  |  |  |  |
|  | Cleaning equipment is rinsed, checked, correctly maintained and stored |  |  |  |  |  |
|  | Maintenance issues are reported as relevant. |  |  |  |  |  |

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| **Dish** | **Assessment Criteria** | **Comment** | **S** | **NYS** | **S** | **NYS** |
| **2** | **Element 1: Select Ingredients** |  |  |  |  |  |
|  | The food production requirements are identified from recipes and instructions |  |  |  |  |  |
|  | The ingredient amounts are calculated correctly according to order/recipes |  |  |  |  |  |
|  | Ingredients are correctly identified: |  |  |  |  |  |
|  | * Recipe requirement (suitable for purpose): |  |  |  |  |  |
|  | * Freshness |  |  |  |  |  |
|  | * FIFO is applied for selecting ingredients |  |  |  |  |  |
|  | Spoilage or deterioration of ingredients are checked and identified |  |  |  |  |  |
|  | **Element 2: Select, prepare and use equipment** |  |  |  |  |  |
|  | The correct/suitable equipment required to prepare the dish is/are identified: |  |  |  |  |  |
|  | Each piece of equipment is checked for cleanliness |  |  |  |  |  |
|  | Each piece of equipment is assembled according to manufacturer’s instructions |  |  |  |  |  |
|  | WHS issues are considered:   * Cord: * Safety Switch provisions: * Positioning (for example away from moisture): * Correct use of safety features (feeder, guards) * Uniform and loose parts are secured from being caught |  |  |  |  |  |
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|  | The equipment is used correctly and in a safe manner |  |  |  |  |  |
|  | The equipment is used hygienically: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | **Element 3: Portion and prepare ingredients** |  |  |  |  |  |
|  | Ingredients are weighed according to recipe portion requirements |  |  |  |  |  |
|  | Ingredients are measured according to recipe portion requirements |  |  |  |  |  |
|  | Correct sequencing of ingredients according to production flow |  |  |  |  |  |
|  | Correct preparation method used for commodities |  |  |  |  |  |
|  | Portioned correctly according to recipe requirement |  |  |  |  |  |
|  | Portioned, suitable for cookery method being used |  |  |  |  |  |
|  | Adequate storage vessels for prepared product, waste and use-able trimmings |  |  |  |  |  |
|  | Re-useable product/ingredients identified and saved |  |  |  |  |  |
|  | Cutting boards are washed and sanitised or replaced for different tasks |  |  |  |  |  |
|  | Hands are washed between different tasks |  |  |  |  |  |
|  | ***Criteria specific for the preparation of the dish: Prawn cocktail*** |  |  |  |  |  |
|  | 1. The lettuce is cut into chiffonade |  |  |  |  |  |
|  | 1. Cocktail sauce is seasoned and chilled , ready for service. |  |  |  |  |  |
|  | 1. The prawns are cleaned, washed and cooked. |  |  |  |  |  |
|  | 1. Tomato and lemon garnishes are cut to appropriate size and design |  |  |  |  |  |
|  | 1. Herb garnish such as witlof or chives are washed and trimmed. |  |  |  |  |  |
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|  | **Element 4: Prepare appetisers and salads** | **Comment** | **S** | **NYS** | **S** | **NYS** |
|  | 1. The glasses are cleaned and chilled for service. |  |  |  |  |  |
|  | 1. All the mis en place is ready |  |  |  |  |  |
|  | 1. The prawn cocktail is served as the consistent service portion and designated garnish |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | Suitable cookery methods used for preparation/dish |  |  |  |  |  |
|  | Correct preparation of dressings: N/A |  |  |  |  |  |
|  | Correct preparation of accompanying sauces: N/A |  |  |  |  |  |
|  | Each dish is tasted, evaluated and adjusted |  |  |  |  |  |
|  | Special customer requests are provided for where applicable using correct products and cookery methods |  |  |  |  |  |
|  | **Element 5: Present and store appetisers and salads** |  |  |  |  |  |
|  | Suitable service ware selected for presentation at correct temperature hot warmed, lined platter or plate |  |  |  |  |  |
|  | Suitable garnish is used. Specify: e.g. Side garnish or decoration on platter |  |  |  |  |  |
|  | Garnish is prepared and of proportional size |  |  |  |  |  |
|  | Suitable dip, sauce or complimentary is added correctly (as a mirror or topped) |  |  |  |  |  |
|  | The dish is evaluated and visually adjusted before being served |  |  |  |  |  |
|  | Accompaniments are suitable and well presented |  |  |  |  |  |
|  | The dish is free of drips, smears and finger marks |  |  |  |  |  |
|  | Re-useable ingredients are identified, wrapped, labelled and stored correctly |  |  |  |  |  |
|  | Waste and perishables are discarded |  |  |  |  |  |
|  | Food scraps are removed |  |  |  |  |  |
|  | Equipment is transferred to wash-up area |  |  |  |  |  |
|  | The workplace is cleaned, using suitable equipment |  |  |  |  |  |
|  | Suitable cleaning chemicals and sanitisers are used |  |  |  |  |  |
|  | Cleaning equipment is rinsed, checked, correctly maintained and stored |  |  |  |  |  |
|  | Maintenance issues are reported as relevant. |  |  |  |  |  |

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| **Dish** | **Assessment Criteria** | **Comment** | **S** | **NYS** | **S** | **NYS** |
| **3** | **Element 1: Select Ingredients** |  |  |  |  |  |
|  | The food production requirements are identified from recipes and instructions |  |  |  |  |  |
|  | The ingredient amounts are calculated correctly according to order/recipes |  |  |  |  |  |
|  | Ingredients are correctly identified: |  |  |  |  |  |
|  | * Recipe requirement (suitable for purpose): |  |  |  |  |  |
|  | * Freshness |  |  |  |  |  |
|  | * FIFO is applied for selecting ingredients |  |  |  |  |  |
|  | Spoilage or deterioration of ingredients are checked and identified |  |  |  |  |  |
|  | **Element 2: Select, prepare and use equipment** |  |  |  |  |  |
|  | The correct/suitable equipment required to prepare the dish is/are identified: |  |  |  |  |  |
|  | Each piece of equipment is checked for cleanliness |  |  |  |  |  |
|  | Each piece of equipment is assembled according to manufacturer’s instructions |  |  |  |  |  |
|  | WHS issues are considered:   * Cord: * Safety Switch provisions: * Positioning (for example away from moisture): * Correct use of safety features (feeder, guards) * Uniform and loose parts are secured from being caught |  |  |  |  |  |
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|  |  |  |  |  |
|  | The equipment is used correctly and in a safe manner |  |  |  |  |  |
|  | The equipment is used hygienically: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | **Element 3: Portion and prepare ingredients** |  |  |  |  |  |
|  | Ingredients are weighed according to recipe portion requirements |  |  |  |  |  |
|  | Ingredients are measured according to recipe portion requirements |  |  |  |  |  |
|  | Correct sequencing of ingredients according to production flow |  |  |  |  |  |
|  | Correct preparation method used for commodities |  |  |  |  |  |
|  | Portioned correctly according to recipe requirement |  |  |  |  |  |
|  | Portioned, suitable for cookery method being used |  |  |  |  |  |
|  | Adequate storage vessels for prepared product, waste and use-able trimmings |  |  |  |  |  |
|  | Re-useable product/ingredients identified and saved |  |  |  |  |  |
|  | Cutting boards are washed and sanitised or replaced for different tasks |  |  |  |  |  |
|  | Hands are washed between different tasks |  |  |  |  |  |
|  | ***Criteria specific for the preparation of the dish:*** |  |  |  |  |  |
|  | ***Enter the observation criteria relevant for the dish here and/or add multiple criteria for multiple dishes*** |  |  |  |  |  |
|  | Example: Salmon canape’ |  |  |  |  |  |
|  | **Canapé(s)** |  |  |  |  |  |
|  | 1. Consistent, precise shapes |  |  |  |  |  |
|  | 1. Suitable toppings |  |  |  |  |  |
|  | 1. Toppings/spreads consistent and neat |  |  |  |  |  |
|  | 1. Suitable garnish |  |  |  |  |  |
|  | 1. Logical workflow |  |  |  |  |  |
|  | 1. Correct storage |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | **Element 4: Prepare appetisers and salads** | **Comment** | **S** | **NYS** | **S** | **NYS** |
|  | ***Enter the specific criteria relevant for the observation of the dish here:*** |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | 1. The baguettes and cucumbers are sliced uniformly and bread is toasted & buttered. |  |  |  |  |  |
|  | 1. The salmon slices are rolled into rosettes. |  |  |  |  |  |
|  | 1. The cream cheese is piped uniformly and neatly. |  |  |  |  |  |
|  | 1. The dill sprigs are washed and trimmed to fir the canape’. |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | Suitable cookery methods used for preparation/dish |  |  |  |  |  |
|  | Correct preparation of dressings: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Correct preparation of accompanying sauces: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Each dish is tasted, evaluated and adjusted |  |  |  |  |  |
|  | Special customer requests are provided for where applicable using correct products and cookery methods |  |  |  |  |  |
|  | **Element 5: Present and store appetisers and salads** |  |  |  |  |  |
|  | Suitable service ware selected for presentation at correct temperature (hot/cold) |  |  |  |  |  |
|  | Suitable garnish is used. Specify: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Garnish is prepared and of proportional size |  |  |  |  |  |
|  | Suitable dip, sauce or complimentary is added correctly (as a mirror or topped) |  |  |  |  |  |
|  | The dish is evaluated and visually adjusted before being served |  |  |  |  |  |
|  | Accompaniments are suitable and well presented |  |  |  |  |  |
|  | The dish is free of drips, smears and finger marks |  |  |  |  |  |
|  | Re-useable ingredients are identified, wrapped, labelled and stored correctly |  |  |  |  |  |
|  | Waste and perishables are discarded |  |  |  |  |  |
|  | Food scraps are removed |  |  |  |  |  |
|  | Equipment is transferred to wash-up area |  |  |  |  |  |
|  | The workplace is cleaned, using suitable equipment |  |  |  |  |  |
|  | Suitable cleaning chemicals and sanitisers are used |  |  |  |  |  |
|  | Cleaning equipment is rinsed, checked, correctly maintained and stored |  |  |  |  |  |
|  | Maintenance issues are reported as relevant. |  |  |  |  |  |

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| **Dish** | **Assessment Criteria** | **Comment** | **S** | **NYS** | **S** | **NYS** |
| **4** | **Element 1: Select Ingredients** |  |  |  |  |  |
|  | The food production requirements are identified from recipes and instructions |  |  |  |  |  |
|  | The ingredient amounts are calculated correctly according to order/recipes |  |  |  |  |  |
|  | Ingredients are correctly identified: |  |  |  |  |  |
|  | * Recipe requirement (suitable for purpose): |  |  |  |  |  |
|  | * Freshness |  |  |  |  |  |
|  | * FIFO is applied for selecting ingredients |  |  |  |  |  |
|  | Spoilage or deterioration of ingredients are checked and identified |  |  |  |  |  |
|  | **Element 2: Select, prepare and use equipment** |  |  |  |  |  |
|  | The correct/suitable equipment required to prepare the dish is/are identified: |  |  |  |  |  |
|  | Each piece of equipment is checked for cleanliness |  |  |  |  |  |
|  | Each piece of equipment is assembled according to manufacturer’s instructions |  |  |  |  |  |
|  | WHS issues are considered:   * Cord: * Safety Switch provisions: * Positioning (for example away from moisture): * Correct use of safety features (feeder, guards) * Uniform and loose parts are secured from being caught |  |  |  |  |  |
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|  | The equipment is used correctly and in a safe manner |  |  |  |  |  |
|  | The equipment is used hygienically: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | **Element 3: Portion and prepare ingredients** |  |  |  |  |  |
|  | Ingredients are weighed according to recipe portion requirements |  |  |  |  |  |
|  | Ingredients are measured according to recipe portion requirements |  |  |  |  |  |
|  | Correct sequencing of ingredients according to production flow |  |  |  |  |  |
|  | Correct preparation method used for commodities |  |  |  |  |  |
|  | Portioned correctly according to recipe requirement |  |  |  |  |  |
|  | Portioned, suitable for cookery method being used |  |  |  |  |  |
|  | Adequate storage vessels for prepared product, waste and use-able trimmings |  |  |  |  |  |
|  | Re-useable product/ingredients identified and saved |  |  |  |  |  |
|  | Cutting boards are washed and sanitised or replaced for different tasks |  |  |  |  |  |
|  | Hands are washed between different tasks |  |  |  |  |  |
|  | ***Criteria specific for the preparation of the dish:*** |  |  |  |  |  |
|  | ***Enter the observation criteria relevant for the dish here and/or add multiple criteria for multiple dishes*** |  |  |  |  |  |
|  | **Example: Cole slaw** |  |  |  |  |  |
|  | **Canapé(s)** |  |  |  |  |  |
|  | 1. Consistent, and fine chiffonade. |  |  |  |  |  |
|  | 1. Suitable dressing |  |  |  |  |  |
|  | 1. Proper proportion of vegetables in the Cole- slaw. |  |  |  |  |  |
|  | 1. Suitable garnish |  |  |  |  |  |
|  | 1. Logical workflow |  |  |  |  |  |
|  | 1. Correct storage |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | **Element 4: Prepare appetisers and salads** | **Comment** | **S** | **NYS** | **S** | **NYS** |
|  | ***Enter the specific criteria relevant for the observation of the dish here:*** |  |  |  |  |  |
|  | 1. The cabbage is salted and squeezed out. |  |  |  |  |  |
|  | 1. The vegetables & herbs are sliced and chopped as per the recipe. |  |  |  |  |  |
|  | 1. The salad is served in a chilled bowl with appropriate garnish |  |  |  |  |  |
|  | 1. Right amount of mayonnaise dressing is used without making the salad soggy |  |  |  |  |  |
|  | 1. Fresh herbs are used for garnish |  |  |  |  |  |
|  | 1. The salad portion is appropriate |  |  |  |  |  |
|  | Suitable cookery methods used for preparation/dish |  |  |  |  |  |
|  | Correct preparation of dressings: \_\_\_as per the recipe\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Correct preparation of accompanying sauces: \_\_as per the recipe\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Each dish is tasted, evaluated and adjusted |  |  |  |  |  |
|  | Special customer requests are provided for where applicable using correct products and cookery methods |  |  |  |  |  |
|  | **Element 5: Present and store appetisers and salads** |  |  |  |  |  |
|  | Suitable service ware selected for presentation at correct temperature (hot/cold) |  |  |  |  |  |
|  | Suitable garnish is used. Specify: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Garnish is prepared and of proportional size |  |  |  |  |  |
|  | Suitable dip, sauce or complimentary is added correctly (as a mirror or topped) |  |  |  |  |  |
|  | The dish is evaluated and visually adjusted before being served |  |  |  |  |  |
|  | Accompaniments are suitable and well presented |  |  |  |  |  |
|  | The dish is free of drips, smears and finger marks |  |  |  |  |  |
|  | Re-useable ingredients are identified, wrapped, labelled and stored correctly |  |  |  |  |  |
|  | Waste and perishables are discarded |  |  |  |  |  |
|  | Food scraps are removed |  |  |  |  |  |
|  | Equipment is transferred to wash-up area |  |  |  |  |  |
|  | The workplace is cleaned, using suitable equipment |  |  |  |  |  |
|  | Suitable cleaning chemicals and sanitisers are used |  |  |  |  |  |
|  | Cleaning equipment is rinsed, checked, correctly maintained and stored |  |  |  |  |  |
|  | Maintenance issues are reported as relevant. |  |  |  |  |  |

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| **Dish** | **Assessment Criteria** | **Comment** | **S** | **NYS** | **S** | **NYS** |
| **4** | **Element 1: Select Ingredients** |  |  |  |  |  |
|  | The food production requirements are identified from recipes and instructions |  |  |  |  |  |
|  | The ingredient amounts are calculated correctly according to order/recipes |  |  |  |  |  |
|  | Ingredients are correctly identified: |  |  |  |  |  |
|  | * Recipe requirement (suitable for purpose): |  |  |  |  |  |
|  | * Freshness |  |  |  |  |  |
|  | * FIFO is applied for selecting ingredients |  |  |  |  |  |
|  | Spoilage or deterioration of ingredients are checked and identified |  |  |  |  |  |
|  | **Element 2: Select, prepare and use equipment** |  |  |  |  |  |
|  | The correct/suitable equipment required to prepare the dish is/are identified: |  |  |  |  |  |
|  | Each piece of equipment is checked for cleanliness |  |  |  |  |  |
|  | Each piece of equipment is assembled according to manufacturer’s instructions |  |  |  |  |  |
|  | WHS issues are considered:   * Cord: * Safety Switch provisions: * Positioning (for example away from moisture): * Correct use of safety features (feeder, guards) * Uniform and loose parts are secured from being caught |  |  |  |  |  |
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|  |  |  |  |  |
|  | The equipment is used correctly and in a safe manner |  |  |  |  |  |
|  | The equipment is used hygienically: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | **Element 3: Portion and prepare ingredients** |  |  |  |  |  |
|  | Ingredients are weighed according to recipe portion requirements |  |  |  |  |  |
|  | Ingredients are measured according to recipe portion requirements |  |  |  |  |  |
|  | Correct sequencing of ingredients according to production flow |  |  |  |  |  |
|  | Correct preparation method used for commodities |  |  |  |  |  |
|  | Portioned correctly according to recipe requirement |  |  |  |  |  |
|  | Portioned, suitable for cookery method being used |  |  |  |  |  |
|  | Adequate storage vessels for prepared product, waste and use-able trimmings |  |  |  |  |  |
|  | Re-useable product/ingredients identified and saved |  |  |  |  |  |
|  | Cutting boards are washed and sanitised or replaced for different tasks |  |  |  |  |  |
|  | Hands are washed between different tasks |  |  |  |  |  |
|  | ***Criteria specific for the preparation of the dish:*** |  |  |  |  |  |
|  | ***Enter the observation criteria relevant for the dish here and/or add multiple criteria for multiple dishes*** |  |  |  |  |  |
|  | Example: Lamb Brochette |  |  |  |  |  |
|  | **Tapas** |  |  |  |  |  |
|  | 1. Consistent, precise shapes |  |  |  |  |  |
|  | 1. Onions are cut and blanched. |  |  |  |  |  |
|  | 1. Vegetables cut consistently and neatly |  |  |  |  |  |
|  | 1. Suitable garnish |  |  |  |  |  |
|  | 1. Logical workflow |  |  |  |  |  |
|  | 1. Correct storage |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | **Element 4: Prepare appetisers and salads** | **Comment** | **S** | **NYS** | **S** | **NYS** |
|  | ***Enter the specific criteria relevant for the observation of the dish here:*** |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | 1. Lamb is seasoned and not overcooked. |  |  |  |  |  |
|  | 1. Correct amount of heat is used for the grill. |  |  |  |  |  |
|  | 1. Lamb is basted with oil while cooking. |  |  |  |  |  |
|  | 1. Skewers are soaked in water prior to cooking to avoid burn |  |  |  |  |  |
|  | Appropriate accompaniment is served with brochette. |  |  |  |  |  |
|  | Suitable cookery methods used for preparation/dish |  |  |  |  |  |
|  | Correct preparation of dressings: \_\_\_as per the recipe\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Correct preparation of accompanying sauces: \_\_as per the recipe\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Each dish is tasted, evaluated and adjusted |  |  |  |  |  |
|  | Special customer requests are provided for where applicable using correct products and cookery methods |  |  |  |  |  |
|  | **Element 5: Present and store appetisers and salads** |  |  |  |  |  |
|  | Suitable service ware selected for presentation at correct temperature (hot/cold) |  |  |  |  |  |
|  | Suitable garnish is used. Specify: \_\_\_\_\_Pilaf rice\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Garnish is prepared and of proportional size |  |  |  |  |  |
|  | Suitable dip, sauce or complimentary is added correctly (as a mirror or topped) |  |  |  |  |  |
|  | The dish is evaluated and visually adjusted before being served |  |  |  |  |  |
|  | Accompaniments are suitable and well presented |  |  |  |  |  |
|  | The dish is free of drips, smears and finger marks |  |  |  |  |  |
|  | Re-useable ingredients are identified, wrapped, labelled and stored correctly |  |  |  |  |  |
|  | Waste and perishables are discarded |  |  |  |  |  |
|  | Food scraps are removed |  |  |  |  |  |
|  | Equipment is transferred to wash-up area |  |  |  |  |  |
|  | The workplace is cleaned, using suitable equipment |  |  |  |  |  |
|  | Suitable cleaning chemicals and sanitisers are used |  |  |  |  |  |
|  | Cleaning equipment is rinsed, checked, correctly maintained and stored |  |  |  |  |  |
|  | Maintenance issues are reported as relevant. |  |  |  |  |  |

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| **Dish** | **Assessment Criteria** | **Comment** | **S** | **NYS** | **S** | **NYS** |
| **5** | **Element 1: Select Ingredients** |  |  |  |  |  |
|  | The food production requirements are identified from recipes and instructions |  |  |  |  |  |
|  | The ingredient amounts are calculated correctly according to order/recipes |  |  |  |  |  |
|  | Ingredients are correctly identified: |  |  |  |  |  |
|  | * Recipe requirement (suitable for purpose): |  |  |  |  |  |
|  | * Freshness |  |  |  |  |  |
|  | * FIFO is applied for selecting ingredients |  |  |  |  |  |
|  | Spoilage or deterioration of ingredients are checked and identified |  |  |  |  |  |
|  | **Element 2: Select, prepare and use equipment** |  |  |  |  |  |
|  | The correct/suitable equipment required to prepare the dish is/are identified: |  |  |  |  |  |
|  | Each piece of equipment is checked for cleanliness |  |  |  |  |  |
|  | Each piece of equipment is assembled according to manufacturer’s instructions |  |  |  |  |  |
|  | WHS issues are considered:   * Cord: * Safety Switch provisions: * Positioning (for example away from moisture): * Correct use of safety features (feeder, guards) * Uniform and loose parts are secured from being caught |  |  |  |  |  |
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|  |  |  |  |  |
|  | The equipment is used correctly and in a safe manner |  |  |  |  |  |
|  | The equipment is used hygienically: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | **Element 3: Portion and prepare ingredients** |  |  |  |  |  |
|  | Ingredients are weighed according to recipe portion requirements |  |  |  |  |  |
|  | Ingredients are measured according to recipe portion requirements |  |  |  |  |  |
|  | Correct sequencing of ingredients according to production flow |  |  |  |  |  |
|  | Correct preparation method used for commodities |  |  |  |  |  |
|  | Portioned correctly according to recipe requirement |  |  |  |  |  |
|  | Portioned, suitable for cookery method being used |  |  |  |  |  |
|  | Adequate storage vessels for prepared product, waste and use-able trimmings |  |  |  |  |  |
|  | Re-useable product/ingredients identified and saved |  |  |  |  |  |
|  | Cutting boards are washed and sanitised or replaced for different tasks |  |  |  |  |  |
|  | Hands are washed between different tasks |  |  |  |  |  |
|  | ***Criteria specific for the preparation of the dish:*** |  |  |  |  |  |
|  | ***Enter the observation criteria relevant for the dish here and/or add multiple criteria for multiple dishes*** |  |  |  |  |  |
|  | Example: Sushi Rolls |  |  |  |  |  |
|  | **Canapé(s)** |  |  |  |  |  |
|  | 1. Consistent, precise shapes and tight roll. |  |  |  |  |  |
|  | 1. Suitable filling and garnish |  |  |  |  |  |
|  | 1. Toppings/spreads consistent and neat |  |  |  |  |  |
|  | 1. Suitable accompaniment |  |  |  |  |  |
|  | 1. Logical workflow |  |  |  |  |  |
|  | 1. Correct storage |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | **Element 4: Prepare appetisers and salads** | **Comment** | **S** | **NYS** | **S** | **NYS** |
|  | ***Enter the specific criteria relevant for the observation of the dish here:*** |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | 1. The rice is properly cooked and seasoned. |  |  |  |  |  |
|  | 1. The vegetables are uniformly cut and rolled with rice |  |  |  |  |  |
|  | 1. Sushi is sliced uniformly. |  |  |  |  |  |
|  | 1. The thickness of the sushi roll is consistent and the amount of filling is sufficient. |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  | Suitable cookery methods used for preparation/dish |  |  |  |  |  |
|  | Correct preparation of dressings: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Correct preparation of accompanying sauces: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Each dish is tasted, evaluated and adjusted |  |  |  |  |  |
|  | Special customer requests are provided for where applicable using correct products and cookery methods |  |  |  |  |  |
|  | **Element 5: Present and store appetisers and salads** |  |  |  |  |  |
|  | Suitable service ware selected for presentation at correct temperature (hot/cold) |  |  |  |  |  |
|  | Suitable garnish is used. Specify: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |  |
|  | Garnish is prepared and of proportional size |  |  |  |  |  |
|  | Suitable dip, sauce or complimentary is added correctly (as a mirror or topped) |  |  |  |  |  |
|  | The dish is evaluated and visually adjusted before being served |  |  |  |  |  |
|  | Accompaniments are suitable and well presented |  |  |  |  |  |
|  | The dish is free of drips, smears and finger marks |  |  |  |  |  |
|  | Re-useable ingredients are identified, wrapped, labelled and stored correctly |  |  |  |  |  |
|  | Waste and perishables are discarded |  |  |  |  |  |
|  | Food scraps are removed |  |  |  |  |  |
|  | Equipment is transferred to wash-up area |  |  |  |  |  |
|  | The workplace is cleaned, using suitable equipment |  |  |  |  |  |
|  | Suitable cleaning chemicals and sanitisers are used |  |  |  |  |  |
|  | Cleaning equipment is rinsed, checked, correctly maintained and stored |  |  |  |  |  |
|  | Maintenance issues are reported as relevant. |  |  |  |  |  |