

# Commentary on (Qualification Script 3) candidate evidence

For the 2019 Practical Activity, the following tasks were identified as essential / desirable in the **time plan**.

## Essential Tasks

### Starter

- Prepare vegetables
- Sweat onions, add remaining vegetables. Bring to boil & simmer
- Prepare and fry croutons
- Puree Soup
- Garnish with croutons
- Serve

### Main Course

- Set oven
- Prepare vegetables for sauce and loaves
- Prepare loaves mixture
- Shape and wrap 4 cylinders
- Cook loaves
- Sauté onions
- Add remaining ingredients as per recipe and simmer
- Cook and drain tagliatelle
- Serve loaves, sauce and tagliatelle

## Desirable Tasks

- Check weights
- CAYG at appropriate times
- Correct cooking time (20-30 mins)
- Remove soup from heat & cool
- Remove croutons from heat & add parsley
- Re-heat soup, adjust consistency & season to taste
- Heat bowl
- Serve in correct time window
  
- Pre-heat 180°C / Gas 4 / Fan 170°C
- Grease tinfoil squares
- Check weights at appropriate times
- Using 75g onion for loaves
- Season loaves / sauce / tagliatelle at appropriate times
- Wash hands / CAYG at appropriate times
- Correct chilling / cooking times as appropriate
- Lid on pan while sauce simmering
- Remove bay leaf from sauce & stir in chopped coriander
- Rest loaves
- Water boiled for tagliatelle
- Tagliatelle checked for readiness / Until al dente
- Heat serving dish
- Garnish
- Serve In correct time window

**Dessert**

- Set oven
- Prepare baking tray
- Make choux pastry & pipe profiteroles
- Bake
- Make caramel sauce
- Prepare filling
- Fill profiteroles
- Serve profiteroles and sauce
- Preheat oven 200°C/Gas 6/Fan 180°C
- Wash hands / CAYG at appropriate times
- 16 / even sized profiteroles
- Correct baking time – 15-20 mins
- Adjust oven temperature after 10 mins
- Cool profiteroles & pierce holes in base
- Cool sauce to room temperature
- Decorate
- Plate- Room temperature
- Serve In correct time window
- Safety – Switching off oven

**Allocation of marks for time plan**

- 10 Marks • Everything included
- 9 Marks • All but a few essentials & all but a few desirables included / Logically sequenced
- 8 Marks • All but a few essentials & almost all desirables included / Logically sequenced
- 7 Marks • Almost all essentials & almost all desirables included / Logically sequenced
- 6 Marks • Almost all essentials & most desirables included / Logically sequenced
- 5 Marks • Most essentials & most desirables included / Logically sequenced
- 4 Marks • Most essentials & some desirables included / Logically sequenced
- 3 Marks • Some essentials & some desirables included / Some logical sequencing evident
- 2 Marks • Some essentials & few desirables included / some logical sequencing evident
- 1 Mark • Few essentials & few desirables included / brief sequencing evident
- 0 Mark • Most essentials missing / No logical sequencing evident

For the 2019 Practical Activity, the following was identified as minimum **equipment required** to complete each dish

**Starter**

- Scales
- Cook's knife
- Chopping board
- Pot & lid
- Pot / frying pan
- Wooden spoon / spatula
- Hand blender / Liquidiser
- Teaspoon
- Serving bowl / dish

**Main Course**

- Scales
- Tinfoil
- Cook's knife
- Chopping board
- Large bowl
- Wooden spoon
- Pot
- Pot & lid
- Teaspoon
- Sieve / pot lid (for draining)
- Serving dish

**Dessert**

- Baking tray
- Sieve
- Bowl / plate
- Pot
- Wooden spoon
- Bowl/cup/jug (for eggs)
- Fork
- Tablespoon / Spatula
- Piping bag
- Wire rack / cooling tray
- Whisk
- 4 x plates

### Allocation of marks for equipment requisition

4 Marks	• All minimum equipment listed for three dishes
3 Marks	• Almost all minimum equipment listed for three dishes
2 Marks	• Most minimum equipment listed for three dishes
1 Mark	• Some minimum equipment listed for three dishes
0 Mark	• No equipment identified

For the 2019 Practical Activity, the following information was required for **Service Details**

#### Service Details

For each course, the following information is required:

- Temperature of food
- Description of the serving dish
- Temperature of the serving dish
- Garnish / decoration – component/preparation technique & positioning

#### **Starter**

- Hot food
- Clean warm bowl
- Garnish: Parsley croutons
- Position of garnish

#### **Main**

- Hot Food (Pork, sauce & tagliatelle)
- Clean warm dish
- Appropriate garnish: Component
- Preparation technique
- Position of garnish

#### **Dessert**

- Room temperature food
- 4 individual plates
- Clean room temperature plates
- Salted caramel drizzled over profiteroles
- Appropriate decoration: Component
- Preparation technique
- Position of decoration

### Allocation of marks for service details

4 Marks	• Detailed description of how all dishes will be presented
3 Marks	• Description for dishes is mostly clear, but with some lapses in detail
2 Marks	• All 3 dishes have some description, but lack detail
1 Mark	• At least 2 dishes have some description, but lack detail
0 Mark	• Presentation of all dishes is unclear/ cannot be visualised

The evidence for this candidate has achieved the following marks for each section of this course assessment component.

## Section 1 – Time Plan

The candidate was awarded **8 marks** because they identified all of the essential tasks, and almost all desirable tasks in a logical order for all three recipes. There were significant issues with the cooking times for the main course and dessert: the pork loaves were in the oven for 40 minutes (10.55 – 11.35) instead of 20 – 25 minutes; the sauce simmered for 21 minutes (11.04 – 11.25) instead of 15 minutes; the pasta boiled for 30 minutes (11.25 – 11.55); the profiteroles were in the oven slightly longer than the maximum recommended time without being checked. Although the oven was preheated for the profiteroles, there was no indication of oven temperature.

## Section 2 – Equipment Requisition

The candidate was awarded **3 marks** because they identified almost all equipment required to make the three dishes. They omitted to requisition any pots for the main course, where 2 were required, one for the sauce, and one for the pasta.

## Section 3 – Service Details

The candidate was awarded **3 marks** because the description of the service details was mostly clear, but there were some lapses in detail: there was no mention of the pork loaves in the details for the main course; the temperature of the food was not specified for the dessert, and the service plates were cold instead of being at room temperature.

**Total mark awarded: 14/18**