



SITHKOP005
Coordinate cooking operations
Assessment Booklet

STUDENT COPY

Student Name:	
Student ID No:	

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How Do I Use This Booklet?

This Assessment Booklet is divided into two sections:



Your assessor will go through this Assessment Booklet and the assessment activities with you in detail, before the assessment process begins.

- **The introduction** – which provides general information about the unit(s) of competency you, will be assessed in.
- The **second section** contains specific detailed information of the assessment component activities. You will need to complete each assessment activity completely and to the required standard explained to you by your trainer and in this Assessment Booklet in order to achieve competence in this assessment process

Section 1: Introduction to the Unit of Competency

Assessment Resource Summary

Unit Details	SITHKOP005 Coordinate cooking operations	
Assessment Type	This is a summative assessment , which requires each student to have adequate practice prior to undertaking this assessment.	
Assessment Methods	Case Study	Assessment 1
	Log Book	Assessment 2 (3rd party Supervisor observation of 12 different service periods)
	Written Assessment	Assessment 3 (Please refer to separate document)

Unit Summary

This unit describes the performance outcomes, skills and knowledge required to coordinate the production of food in commercial kitchens. It requires the ability to plan the production of food, organise required food supplies for food production period, supervise food production processes and monitor the quality of kitchen outputs.

Food production can be for any type of cuisine and food service style. It covers Asian cookery, patisserie products and bulk-cooked foods.

The unit applies to hospitality and catering organisations, including hotels, restaurants, clubs, educational institutions, health establishments, defence forces, cafeterias, residential caterers, in flight and other transport caterers, event and function caterers.

It applies to those people who operate independently or with limited guidance from others including senior chefs and catering managers.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Unit Code	Title	Training Package Code and Title
SITHKOP005	Coordinate cooking operations	SIT Tourism Travel and Hospitality Training Package

*Pre-requisite Unit	*SITXFSA001- Use Hygienic Practices for Food Safety
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Section 1: General Instructions to Student

Please read all the information before you proceed to complete the assessment tasks. If you do not understand any part of these instructions, please ask your trainer/assessor.

Objective of Assessment

The primary objective of assessment is to support and encourage your learning. Assessment results give the assessor an indication of how well you have learnt in class and or areas you may need extra support with. The assessments are intended to be equitable, fair and flexible. All the information, skills and knowledge being assessed by the assessments have been based on theory, practical and skills delivered by your trainer/assessor during classes, and or during self-directed study and meet the requirements of the unit of competency.

Assessment Feedback and Support throughout the Assessment Process

Students are encouraged to reflect on key observations and issues encountered during their studies to encourage learning. Knowing what you understand or have mastered and identifying where you need to improve the critical skills for successful learning.

Your assessor will give you feedback throughout the duration of the unit you are studying and after assessment results. The feedback given to you will always be to support your achievements and to monitor your progress throughout your studies.

Reasonable Adjustment or Special Needs

In the situation where you or your trainer/assessor feel that extra support needs to be given, you should organise a time to meet with your trainer/assessor and discuss the options PAX Institute of Education can offer. Your trainer's/assessor's aim is to ensure the successful completion of your course with the least amount of difficulty.

Reasonable adjustment will be provided for all students who need it, this includes, but not limited to students with a disability or learning difficulty; according to the nature of the disability or difficulty, reasonable adjustments are made to ensure that the student is not presented with artificial barriers to demonstrating achievement in the program of study. Reasonable adjustments may include the use of adaptive technology, educational support, and alternative methods of assessment such as oral assessment. Students whose level of Language, Literacy and Numeracy is low will be provided support as per reasonable adjustment and classes for improving their Language, Literacy and Numeracy levels.

In assessing the competence of individuals, assessors must provide reasonable adjustments to ensure the assessment principles of fairness and flexibility are addressed.

Achieving a Satisfactory Result and Reassessment

This qualification is based on Competency based training.

There are two outcomes for each assessment task level:

S (S) = Satisfactory

(NS) = Not Satisfactory (requires more training and experience or evidence to complete the assessment).

Students must achieve a Satisfactory result (S) for all components of the unit tasks to be deemed overall Competent (C) in each unit.

- Should students not be successful in their attempt, the assessor will provide directive feedback to guide to success in the second attempt – second submission. The two attempts are of no cost to the students.
- If students still not achieve a Satisfactory result, they will be given one (1) re-assessment opportunity which will incur a fee. Please refer to the fee schedule located on the website.
- Should students not reach competency after the re-assessment attempt, they will be re-enrolled in the Unit of Competency

Appeal an Academic Decision

Where a student does not agree with the Assessors decision they should first discuss the issue with the assessor and try to reach an understanding of the decision and a way forward to get the issue resolved.

If the student still wishes to pursue the matter further - they may then lodge an appeal following the College's Complaints and Appeals process. Please refer to the PAX Institute of Education Complaints and Appeals Policy for further details.

Cheating and Plagiarism

PAX Institute of Education will not tolerate cheating and plagiarism from any student. Evidence of plagiarism and cheating is treated seriously. The Institute imposes severe penalties on students who cheat and plagiarise. Consequences for students engaging in such practices may include but not limited to: being deemed **Not Yet Satisfactory** in the assessment; or **Not Yet Competent** in the unit; or exclusion from the course.

Your assessor will check your work through the antiplagiarism software Plagiarism Checker X

Submitting Assessment Tasks

Students must submit all assessment tasks together with the provided cover sheet. Work submitted without a coversheet will not be accepted.

ALL tasks must be completed in Intelligible English. It is preferable that tasks are typed, where this is not possible or where room is provided on a paper for short answers, students must write clearly.

Copy of students work

Students are required to hold a copy of their submitted assessment task prior to their submission to PAX Institute of Education.

Cover sheets

Student must submit a completed coversheet with all assessment tasks, ensuring the student declaration section is signed. Assessment cover sheets are available from the front office.

Due dates

Submissions must be made by the due date. Late submissions will be treated as reassessment unless the student is granted pre-approval. For the procedure on how to obtain extensions, refer to the Due Date Extensions section.

Referencing

All information taken from the internet or from another source must be properly cited using an in-text citation or footnote citation and include the full source in the reference list.

Student Access to Records

Students have the right to access current and accurate records of their participation and results at any time. Students can see their results by requesting the information from their trainer/assessor or can request a copy of records by contacting student administration.

Due Date and Extensions

Students must submit all tasks on or before the due date set for each Unit of Competency. Should students need extensions, they must consult the Academic Manager. Extension can only be obtained if the need is genuine, or under compassionate circumstances.

Students are required to submit their request for extension in writing to the Academic Manager and attach any supporting document.

General information on Assessment Methods

Assessment tasks may be structured with any combination, but not limited to, of:

- a) Written Assessment / Quiz
- b) Practical Observation / Demonstration / Role Play
- c) Project/Report/presentation
- d) Case Study / Assignment
- e) Logbook

Each unit will clearly show

1. How many tasks there are
2. What the nature of the task is – (see above)

Students must complete all of tasks correctly and gain a satisfactory result in **all tasks** in order to be deemed **Competent** in the unit.

Case Study/Reports/Projects/Research

- Ensure you are clear on the topic. If you are unsure please ask questions to your trainer/assessor.
- This is an open book test
- Ensure you know the Due Date and that you submit all your assessments on or before the Due Date.
- In your responses please ensure you print clearly
- **Ensure that the answers provided are your own and has not been copied or plagiarised from any person or source.**
- **In order to achieve satisfactory , ALL questions MUST be answered CORRECTLY**
- Assessments written in pencil or red pen will not be accepted.
- If your writing is illegible your trainer may request, you to type your written task. You will then need to sign the student declaration of authenticity. Your trainer at their discretion may also quiz you with verbal questions for deeming authenticity.
- Ask your assessor if you do not understand a question. Whist your assessor cannot tell you the answer, he/she may be able to re-word the question for you.
- Do not talk to your classmates. If you are caught talking, you will be asked to leave and your assessment will not be marked.
- Do not cheat. Anyone caught cheating will automatically be marked **Not Satisfactory (NS)** for this assessment.

Practical Tasks/Roleplays:

Your trainer will:

- Set a date for each task.
- Advise students of the topic.
- Allow opportunities for the student to ask questions
- Discuss this tool with the student prior to the observation taking place to ensure that the student is ready for the observation and in particular that they can prepare for their setting as listed in the tool.

Practical units of competence offer the opportunity for the student to be graded on their competence at each class by what they have prepared and how they have prepared it. For a student to be competent, the student should have demonstrated each task in the Checklist.

Practical Lessons

Important Notes for Student Conduct

Chef uniform and kitchen shoes must be worn (No uniform – No entry WHS Act)

** Student ID to be carried for all classes.*

Food Safety Legislation	The Food Act legislation In Australia does not allow storing of personal belongings in Food Production areas, like jackets and bags, etc. Therefore student's bags are strictly not permitted in the Kitchen; please leave your valuables at home. Mobiles must be turned off during class.
Incapacity to work	If you are unable to fully participate in a practical class you will not be permitted to attend.
Lateness for classes	If you are late for class, please wait outside quietly and wait until the trainer finds a suitable time to talk to you. It is the discretion of the trainer to migrate you into the already commenced lesson, if it is suitable.
Food and drinks	No food or drinks are to be brought into the kitchen. Students may help themselves to water at any time. Students are encouraged at all times to taste menu items (in the appropriate manner) to ensure quality flavours are produced however meals are not provided for students. At the end of the lesson, all food is to be stored in an appropriate hygienic and safe manner. <i>For safety reasons, if a student needs to leave the kitchen, a teacher must be notified.</i>
HACCP procedure	HACCP procedure must be completed in all sessions and students are to assist staff in the processes.
Cleaning	Prior to commencement of food preparation bench surfaces and boards must be sanitised. Students are responsible for leaving the kitchen in a clean and tidy state. Check the cleaning schedule for allocation of special cleaning tasks.
Taking notes:	During practical /-teacher demonstration, practical related theories please take notes for your future reference.

Practical Lessons – Students Need to Bring the Following:

Students must carry their Chef Kits which includes the following tools and equipment:

1 x 25 cm Blade cook's knife	1 x 9 cm Blade paring knife
1 x 25 cm Serrated edge knife	1 x 20 cm Blade palette knife
1 x 50 cm Overall steel (preferably with a guard)	1 x Set of star piping tube (plastic)
1 x Set of plain piping tube (plastic)	1 x 40 cm High temperature washable piping bag
1 x 4 cm Pastry brush	1 X Wooden spoon
1 x Plain serving spoon/personal tasting spoons	Pen and paper
1 x Wire balloon whisk	1 x Vegetable peeler
2 x Tea towels	Toolbox with padlock or knife wrap

Learner Declaration

I understand what is required to be completed in this assessment. I have been fully informed of the instructions and I am confident to proceed.

Learner Name:	Learner Signature:	Date:

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Assessment 1 – Case study scenario/project

This assessment requires you supervise food production process and monitor and report the quality of the kitchen outputs.

You will be asked to calculate the kitchen food order for four (4) types of service styles.

These styles include:

1. **A la carte**
2. **Table d'hote/Set menu/function**
3. **Bulk cooking**
4. **Festival**

From these 4 service styles you will be co-ordinating the following categories:

- Bulk cooking
- Cook chill for extended life
- Cook chill for five day shelf life
- Cook freeze
- Fresh cook

For each of the above named 4 services you will be submitting the following:

- Copy of the menu
- Standard recipe cards for each item
- List of ingredients – quantity and description
- **Mis en place list**
- Copy of the current stock on hand (SOH)
- Copy of the supplier food order – less the SOH
- A description /explanation of what Food safety procedures you follow e.g. **receiving stock**, monitoring cool room temperatures, HACCP procedures, recording data, labelling of food etc.
- A breakdown of which section is responsible for which of the menu items – This will assist you to co-ordinate and instruct your staff for kitchen outputs.
- What kitchen procedures will you use – **Preparation and cooking methods** E.g. cook in bulk and freeze or cook to order, cook and cry vac.
- You will also need to consider which tasks need to be completed in which priority to manage your time efficiently and ultimately produce the kitchen requirements to company standards.

- What methods will you use to check the quality of food prior to **serving** /leaving the kitchen e.g.
 - taste tests, visual appearance or temperature checks?

Food service style 1 - A la carte (*Fresh cook*)

Case study scenario.

You are a chef working at 'Pax Hotel Diner'. You are the chef on the larder section.

Your job is to analyse the menu and identify which items are your sections responsibility. Once you have identified the items you will need to create a list of ingredients/mis en place list and work flow plan to ensure you have enough prep for the menu items in larder.

Your next step is to confirm the bookings in the reservation diary.

After you know how much of what you need to prepare/order you will precede to check you current stock levels in the cool room, freezer and dry store. (See over for details)

From this you will create and submit your complete report /documents. (As described in detail above)

Your (simplified) al carte menu at Pax diner is the following:

Starters

- Caesar salad
- Garlic Bread
- Bruschetta

Main

- Porterhouse Steak with chips and panache of vegetables
- Chicken parmigiana with chips and red cabbage coleslaw
 - Lamb Kofta with Greek salad

Dessert

- Chocolate mouse
- Vanilla bean panna cotta
- Violet crumble Cheesecake

It is a Tuesday night and a typically a slower night. for service.

You have checked the bookings and you have reservations for 30 people.

You check your current stock. The restaurant is closed on a Monday and it looks like the weekend was very busy and there is hardly any prep left leaving you prep enough for tonight.

Your check of the STOCK ON HAND results in the following items and quantities:

Dry store:

- 1Kg bag of black pepper
- 3 Kg of salt
- 1 bag of 5 kg onions
- 3 x 3.5 Kg tomato puree
- 10 Kg OF White granulated sugar
- 2 Kg of cocoa powder
- 1 kg of mixed dry herbs
- 2 kg of biscuit crumbs

Cool room:

- 2 x 5Litre x thickened cream
- 1 Litre of milk
- 10kg block of butter
- 5 kg lamb mince
- 5 kg of chicken breast

Freezer:

- 1KG OF portioned 220g porterhouse steak

Calculate your requirements and deduct the current stock on hand to ensure you do not over order.

Submit your order item descriptions and quantities.

Food service style No 2 – Set menu /Table d’hote/function

(Bulk cooking/cook-chill for five day shelf life)

You have a private function booked for Saturday evening.

The function is a birthday party confirmed for 60 Pax.

The tabled’dhote menu is:

Entrée course

Fresh beetroot ricotta ravioli, baby spinach and age salad with an orange dressing

Cream of cauliflower and stilton soup

Smoked mackerel mousse and melba toast

Main courses

Crispy Atlantic salmon with bok choy, enoki mushrooms and broccolini stir fry with lemongrass ginger
sou vinaigrette

Confit of duck with fondant potatoes, grilled asparagus sour cherries and citrus dressing

A succulent breast of chicken serves with a mushroom and Madeira sauce

Dessert

Caramel cheesecake caramel clusters

Passionfruit panna cotta served with a vanilla macaroon

Almond and orange warm pudding drizzled with orange poppy seed syrup and thickened cream.

The chef has asked you to prepare for his review the following:

- Kitchen workflow schedule
- Standard recipe cards congruent to the menu
- Mis en place list
- Food order

This will be similar report/documents to the previous style but customised to this menu.

Food service style No 3 – Bulk Cooking Operations (*bulk cooking/Cook freeze*)

It is a Wednesday morning and the chef wants to start preparing for the upcoming functions in particular the finger food selections so that they can be frozen down and used for later functions.

Tonight you will be in charge of organising 2 of the following:

- 1. Arancini balls with 2 different stuffing's (your choice)*
- 2. Chicken satay skewers (needs to be gluten free)*

The chef has asked for 100 of each.

As per the previous task submit your report /documents as described earlier.

Food service style No 4 Festival/Event – (*bulk cooking/fresh cook*)

Case Study scenario

In 2 weeks' time you have festival/event booking.

This is for the local fun-run. You are expecting 400 people to participate.

You will be putting on a breakfast for the runners at the end of the event.

The menu is:

- Bacon and egg sandwiches
- Orange juice.

Keeping mind your order quantities (Unit of Measure). I.e. You may need to convert eaches (EA) or single numbers to loaves or Kg where appropriate for supplier ordering purposes.

- Remember also to consider that this is an outdoor event and additional supplies other than food may be required.
- Give careful consideration to Food Safety in the variable outdoor temperatures. Include this in your work schedule/plan.

Based on your previous exercises submit again the following as described in detail earlier.

- Kitchen workflow plan/schedule
- Standard recipe cards congruent to the menu
- Mis en place list
- Food order

Assessment 1 – Assessor Checklist

Assessor use ONLY

This checklist is to be used when assessing the students in the associated task. This checklist is to be completed for each student. Please refer to separate mapping document for specific details relating to alignment of this task to the unit requirements.

Student Name:	
Student ID No:	

Complete below

Did the student:	A la carte	Table D'hôte	Bulk Cooking	Festival
Plan food production requirements.				
Menu's and appropriate recipe cards attached	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Determine the food production requirements and selected appropriate systems to meet the required outputs	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Select and collate standard recipes for use of food production personnel.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Prepared and attached a work flow schedule and mis en place plan for food production according to menu and food volume requirements	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Did the student develop a mis en place list that takes into consideration? • The work flow plan • Priorities • Required tools and preparation equipment • Required ingredients • Preparation methods • Work station requirement	☐ Yes ☐	☐ Yes ☐	☐ Yes ☐	☐ Yes ☐ No
Work flow schedule attached:	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Does the completed work flow consider the following?	☐ Yes ☐	☐ Yes ☐	☐ Yes ☐	☐ Yes ☐ No

- The type of food to be prepared and served - The number and size portions to be served - The time the food should be served - The method of services / type of presentation - The location of the food service - is sequenced logically - is time efficient - is planned and organised - is strict with time constraints - promotes teamwork and co-operation				
Select food production methods suitable for task that ensure nutritional value quality and structure of foods.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Ensure food safety protocols are maintained	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Comments				
Organise availability of supplies for food production period				
Calculate required food supplies for food production period for all 4 styles	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Check the current stock on hand prior to ordering supplies – show evidence of the process.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Show evidence of supplies required to be ordered less SOH – attach an order list	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Comments				
Coordinate kitchen operations				

Supervise food production processes to ensure food safety.	☐ Yes ☐	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Oversee and adjust kitchen work flow to maximise teamwork and efficiency.	☐ Yes ☐	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Control production sequence of food items to enable smooth work flow and minimise delays.	☐ Yes ☐	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Comments				
Monitor the quality of kitchen outputs				
Monitor kitchen work processes at all stages of preparation and cooking to ensure quality of food items.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Check that items match recipes and menu descriptions.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Evidence to show the student ensured that food items are of consistent quality and meet organisational standards.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Conduct final check on food items before they are served, stored or despatched from kitchen. This may be visual presentation, taste testing etc	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Instruct kitchen staff to adjust food items to meet quality requirements and organisational standards.	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No
Supervise safe storage of food. According to food safety act and HACCP principles	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No	☐ Yes ☐ No

Student Declaration: I declare that I have been assessed in this unit, and I have been advised of my result. I also am aware of my appeal rights.

Name: _____

Signature: _____

Date: ____/____/____

Assessor Use Only

Comments			
Result (Please Circle)		Satisfactory	Not Satisfactory
Assessor: I declare that I have conducted a fair, valid, reliable and flexible assessment with this student, and I have provided appropriate feedback		Assessor: _____ Signature: _____ Date: ____/____/____	

Assessment 2: Third Party Report/ Log Book

Instructions to Third Party:

We are seeking evidence to support a judgment about the student's competence from people who work closely with them. We would like you to complete this report. We value your contribution and ask that you answer the questions honestly.

Part 1: Read through the separate document: **Log Book 'Co-ordinate Cooking Operations'**

- Each student is to be observed on at least 12 different occasions coordinating and supervising cooking operations
- Each occasion must include **at least 4** of the following types of food service styles:
 - à la carte
 - buffet
 - set menu
 - table d'hôte
 - bulk cooking operations
 - functions and events
 - festivals
- Each of these four styles within the 12 sessions must coordinate cooking operations for a diversity of food production processes, which must **include 2** of the following categories:
 - bulk cooking
 - cook-chill for extended life
 - cook-chill for five day shelf life
 - cook-freeze
 - fresh cook

- You are to provide a **context for each observation**. That is, students must be advised of the dishes (including portion sizes, quantity and timings) to be produced. Food production can be for any type of cuisine and food service style. It covers Asian cookery, patisserie products and bulk cooked foods.
- This unit applies to hospitality and catering organisations including hotels, restaurants, clubs, educational institutions, health establishments, defence forces, cafeterias, residential caterers, in-flight and other transport caterers, events and function caterers. This means you may contextualise the assessment to reflect one or more of the hospitality and catering organisations listed above
- This task requires you to supervise the cooking operations (as opposed to cooking the food yourself). You will oversee a team of cooks, and it will be your role to ensure the expected kitchen outputs are met. This will require you to:
 - Monitor all aspects of the food production
 - Ensure nothing leaves the kitchen sub-standard
 - Ensure work processes are productive
 - Maintain a smooth work flow within the kitchen
 - Deal with problems or issues as they arise
 - Provide sound leadership within the kitchen
 - Supervise the clean-up and storage of food as required

Third Party Responsibilities

- Liaise with the student and monitor and observe them as they perform their duties
- Check that the **Third Party Report 'Log Book 'Co-ordinate Cooking Operations''** is being completed by the Third Party
- Sign off that you have observed the student prepare a range of dishes while Coordinating Cooking Operations and provide comments if applicable

Student Responsibilities:

- keep the **Third Party Report 'Log Book 'Co-ordinate Cooking Operations'** accessible
- keep the **Third Party** informed as to tasks you are performing, so that the Third Party may observe these occurring

Comments

Supervisor: _____	Signature: _____ Date: _____
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Assessment 2 – Assessor Checklist

(This is a final Verification by assessor agreeing that 3rd party and student have completed Logbook entries satisfactorily)

Separate logbook MUST also be submitted)

Service Styles demonstrated					Completed Observation
1.	☐ Al carte	☐ table D’hote/.set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
2.	☐ Al carte	☐ table D’hote/.set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
3.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
4.	☐ Al carte	☐ table D’hote/.set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
5.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
6.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
7.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
8.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
9.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
10.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
11.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No
12.	☐ Al carte	☐ table D’hote./set menu /function	☐ /Bulk Cooking	☐ Festival	☐ Yes ☐ No

Assessor Use Only

Comments			
Result (Please Circle)	Satisfactory	Not Satisfactory	
Assessor: I declare that I have conducted a fair, valid, reliable and flexible assessment with this student, and I have provided appropriate feedback	Assessor: _____ Signature: _____ Date: ____/____/____		