



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2018

Vocational Specialism - Hotel, Catering and Tourism

Practical Examination (50% of Total Marks)

Assignment Briefs

Directions to Candidates

1. Each candidate will complete a practical performance test in the presence of an external examiner.
Duration: 2 hours.
2. The performance test must comply with **one** of the assignment briefs listed on pages 2 and 3.
3. Each candidate will draw **one** assignment brief, from this list, three weeks prior to the examination.
4. The number of candidates per examination session is 9.
5. The assignment briefs should be distributed evenly and each candidate should complete a **different** assignment.
6. Each candidate must present evidence of preparatory research and planning and carry out a short written evaluation during the examination.
7. **Teachers should draw the attention of candidates to the information on page 4.**

1. Cake sales are popular ways of raising funds.

List a selection of baked items suitable for a cake sale.

Using **three** methods of cake making, prepare, bake and display **three** items from the selection you have listed.

Make an icing and pipe it **or** apply it creatively to **one** of the baked items.

Calculate the cost of making any **one** of the baked items and display the selling price of **each** item.

2018

2. You are planning to host an evening meal based on an international theme.

Plan and set out a **three** course dinner menu from the country of your choice.

Prepare and present a starter from the menu.

Prepare, cook and serve a main course and a dessert from the menu.

Lay a table to reflect the cuisine you have chosen.

2018

3. Take-away delicatessen outlets in Supermarkets provide a wide variety of foods.

List a selection of food items that can be bought in a delicatessen.

Prepare, cook and serve **four** food items from the selection you have listed.

Include **one** savoury food item, **one** sweet food item and **two** other food items.

Set up a display of the food items you have prepared.

Attach the selling price to **each** food item presented.

2018

4. You have been asked to cater for a Graduation Party for a group of friends.

Plan and set out an **À la Carte** menu suitable for the party.

Prepare, cook and serve **three** food items from the menu you have planned.

Include at least **one** savoury food item, **one** sweet food item and **one** other food item.

Set a buffet table for the party.

2018

5. You have been asked to provide a three course lunch with a 'Taste of Ireland' theme for a group of French exchange students.

List a selection of Irish produce which you could use for the lunch.

Plan and set out a **three** course menu using a selection of the Irish produce listed.

Prepare, cook and serve the main course from the menu.

Prepare, cook and serve the starter **or** the dessert from the menu.

Lay a table for **two** to reflect a 'Taste of Ireland' theme.

2018

6. Fresh fruit and fresh vegetables are an essential part of a healthy diet.

List a selection of dishes and smoothies which can be made using a variety of fresh fruit and vegetables.

Prepare, cook and serve **one** fruit dish and **one** vegetable dish from the list.
Prepare and present **two** smoothies from the list.

Calculate the cost of making **one** of the smoothies.

2018

7. You have been asked to cater for an 18th Birthday Party.

Plan and set out a buffet menu suitable for the party.

Prepare, cook and serve **one** main course dish from the menu.
Prepare, cook (where appropriate) and serve **one** other item from the menu.
Prepare, bake and serve an iced celebration cake **or** small iced cakes for the party.

Set and decorate a buffet table for the celebration.

2018

8. Catering establishments are required to cater for customers with special dietary needs.

Plan and set out a selection of dishes suitable for a coeliac diet.

Prepare, cook and serve **one** main course dish from the selection of dishes.
Prepare, cook (where appropriate) and serve **three** other dishes from the selection.

Calculate the cost of making the main course dish.

2018

9. World class athletes have long recognised the benefits of a high protein diet.

Plan and set out a **two** course menu for an athlete with a budget of €10.

Prepare and cook a main course from the menu.
Prepare, cook and serve a starter **or** a dessert from the menu.
Prepare and present a milk shake of your choice.

Lay a **one** place setting using plate service and serve **one** portion of the main course.

2018

10. Afternoon tea has become popular in recent years in Ireland.

List a selection of food items and hot beverages that could be served for afternoon tea.

Prepare, cook and serve **three** food items from the selection you have listed to include **one** homemade pastry item.
Prepare and serve a pot of tea **or** freshly ground coffee.

Lay the table for the afternoon tea for **two** people and present the prepared food items.

2018

INFORMATION FOR TEACHERS AND CANDIDATES

- Evidence of preparatory research and planning should be presented in a folder and should include the following:
 - a copy of the assignment brief
 - a list of the possible solutions
 - the selected solution/s together with reasons (to include one specific to the brief)
 - a menu card and copy of recipe/s to be followed
 - a list of required resources for cooking and serving dishes e.g. ingredients, equipment etc.
 - a detailed time plan for the performance test to include table setting (where applicable) and serving of the dishes.
 - Allow 15 minutes of the two hour examination to carry out a written evaluation.
 - The evaluation should include all aspects of the completed assignment brief.
- Candidates are required to have writing material to carry out the written evaluation
- Each candidate, work station and folder must be clearly identified with the candidate's examination number, assignment number and a list of dishes being presented
- Maximum use should be made of fresh ingredients, convenience food should be kept to a minimum.
- Candidates should endeavour to demonstrate their culinary skills and application of cooking principles during the examination.
- Advance preparation should be minimal i.e. ingredients may be collected and weighed only, vegetables may be washed but not peeled or chopped etc.
- All food prepared and cooked must be served.
- Cutlery, a small bowl of water and a napkin should be available at each work station.
- Waste bins, compost bins and wash up should be available for inspection.

Leaving Certificate Applied – Hotel, Catering and Tourism Practical Cookery Examination 2018

Research & Investigation (10) Marks	Investigation of possible solutions to meet brief	(3) Marks	Expect 2 possible solutions for each aspect of assignment unless otherwise stated.
	Menu Card/Choice of dishes	(2) Marks	Expect Menu format, If not deduct (1) mark (Assignments 2,4,5,7,9)
	Reasons for choice of dishes	(4) Marks	Expect 2 detailed reasons @ 2 marks each, (One reason specific to the brief and one other).
	Copy of recipes / list of ingredients	(1) Mark	Accept recipe / list of ingredients for dishes.
Planning & Preparation (10) Marks			
	Advance planning/time plan (Written)	(3) Marks	Order of work without times acceptable. If serving and /or evaluation not mentioned deduct (1) mark. If table setting, display dishes not mentioned deduct (1) mark. (Assignments 2,4,5,7,9,10)
	List of resources (Written)	(3) Marks	If table setting, display dishes, serving dishes or other equipment not listed. Deduct (1) mark.
	Costing if required		Deduct (1) mark if omitted. (Assignments 1,4,6,8)
	Appropriate Attire	(2) Marks	Appropriate shoes, apron, jewellery, etc.
	Organisation of workplace (Visual)	(2) Marks	Layout of work area and ingredients.
Application of Skills (20) Marks			
	Expect correct method of peeling, chopping, dicing, mixing, kneading, rolling and use of processor, etc. Skills mark must be earned. Overuse of convenience foods, see <u>Scenario A</u> . Allow max (3) marks out of 20 for table setting. (Assignments 2,4,5,7,9,10)		
Cooking Principles (10) Marks			
	Correct method: frying, simmering, boiling etc. Correct temperatures. Correct timing.		
Resource Mgt (10) Marks			
	Economic use of resources	(4) Marks	Deduct maximum (4) marks if wasteful of resources – food, water, energy etc.
	Correct sequence	(3) Marks	Work carried out in correct sequence.
	Time management.	(3) Marks	Deduct maximum (3) marks if not finished on time.
Hygiene (10) Marks			
	Hygienic work practices: Personal, Work station, Wash up, etc.		
Appearance (10) Marks			
	Clean, neat, attractive presentation and simple garnish. If table setting is required allow max. (2) marks here out of 10 (Assignments 2,4,5,7,9,10)		
Taste / Flavour (10) Marks			
	Palatable, taste / flavour, texture, consistency and adequately cooked.		

Evaluation (10) Marks	<p>Evaluation of dishes / food items e.g. overall presentation, colour, taste or flavour (6) marks</p> <p>Comment on specific requirement of the Assignment Brief e.g. costing, starter, dessert, icing, table setting, packaging, theme etc. (2) marks</p> <p>Evaluation of implementation i.e. timing, skills, hygiene & safety, any changes etc (2) marks</p> <p>No marks awarded if the evaluation of dishes or evaluation of implementation is completed before the examination.</p> <p>Evaluation of costing can be done beforehand and will be credited.</p>
------------------------------	---

SCENARIOS

A	Overuse of Convenience Foods Deduct max. (16) marks	Use judgement, Key and Performance Criteria, e.g. Packet Sauce as part of Lasagne – deduct (8) marks, depending on level / quality of skill involved in remainder of assignment.
B	Omission of Item Deduct max. (8) marks per item	Use judgement, Key and Performance Criteria – depending on weighting of the omitted item in the assignment, and the level of skill demonstrated in remainder of assignment.
C	Incorrect Dish Deduct max. (8) marks per incorrect dish	Use judgement, Key and Performance Criteria.