

AN ROINN OIDEACHAIS AGUS EOLAÍOCHTA

Leaving Certificate Applied 2002

Hotel, Catering and Tourism

Practical Examination (50% of Total Marks)

Assignment Briefs

General 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. Each candidate in an examination group (8 candidates) should complete a different assignment.
5. Each candidate must present evidence of preparatory research and planning and carry out a short written evaluation during the examination.
6. Each candidate should read the information for candidates on page 4.

1. Food service is an increasingly popular feature of convenience stores.

List the food items which could be sold in such an outlet.

Prepare, cook and serve a batch of muffins or scones together with any **two** other items you have listed.

2. A group of German students are visiting your school on a student exchange and are invited to an "*Irish Evening*". You have been asked to provide a supper, based on a "Taste of Ireland" theme.

Set out the menu you would suggest for the event. Prepare, cook (where appropriate) and present four items from the menu. The items selected may include one beverage.

3. You have been asked to produce a buffet lunch for a group of people.

Design and set out a suitable menu for the event.

Prepare and present three items from the menu, sufficient for four adults. Include at least one hot main course dish and one sweet dish.

Lay the buffet table for four people.

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

Plan and set out a three course dinner menu which would be suitable for a gluten free diet.

Prepare and cook the **main course** from the menu, sufficient for four people.

Prepare and serve **one** other item from the menu you have planned.

Lay one place setting and using plate service, serve one portion of the main course you have prepared.

5. You have been asked to cater for a graduation party for a group of your friends. Plan and set out a menu suitable for this occasion.

Prepare, cook and serve the **main course dish**, sufficient for four people.

Prepare and serve **one** other menu item.

Set the table for the party.

6. You are involved in organising a fund raising Coffee Morning in your school.

Plan and set out a menu suitable for this event.

Prepare, cook and present **three** food items from the menu.

Using freshly ground coffee, prepare and serve a pot of coffee.

7. During your work experience at a Delicatessen you are asked to plan and set up the refrigerated display unit for the day.

List some of the dishes you would include in this display.

Prepare and present **four** dishes from the list. Cost **one** dish per portion.

Set up a mini display.

8. Fresh home-made soup is increasingly used in the catering industry.

Plan and set out a menu which includes a home-made soup.

Prepare and serve this soup and a similar dried packet soup.

Compare the soups under the following headings:

(i) taste and flavour; (ii) preparation time; (iii) cooking time.

Prepare and serve a toasted sandwich **or** brown scones to serve with the soup.

9. The Leaving Certificate Applied class has decided to hold an “*International Food Event*” in your school. You are responsible for the ethnic food stand.

List the dishes you would serve at this stand and include a main course which could be served in ‘taster’ portions.

Prepare, cook and serve this **main course** together with **one** other item from the list.

10. The local community centre is used for further education classes for young adults. Lunch is provided daily.

Design and set out a menu for a **three** course lunch including at least **three** options for **each** course.

Prepare, cook and serve **one main course** from the menu, sufficient for **four** people.

Prepare and serve **one** other item from the menu.

Lay the table for **two** people.

INFORMATION FOR CANDIDATES

- Evidence of preparatory research and planning should be presented in a folder and should include the following:
 - the selected assignment brief;
 - a list of the possible solutions;
 - the selected solution/s together with reasons for decisions;
 - a menu card and copy of recipe/s to be followed;
 - a list of the resources that will be required, e.g. ingredients, equipment etc.;
 - a work plan/time plan for the performance test. The work plan should include time (approximately 10 mins.) for carrying out a written evaluation at the end of the examination.
- Candidates are required to have writing material for carrying out the written evaluation during the examination.
- Each candidate, work station and folder must be clearly identified with the candidate's examination number.
- Maximum use should be made of fresh ingredients to allow candidates to demonstrate their culinary skills and application of cooking principles.
- The use of convenience food should be kept to a minimum.
- Advance preparation of ingredients should be minimal i.e. ingredients may be collected and weighed only.
- Tools and equipment used during the assignment should be cleaned by the candidate and presented for examination.