

Stage 2: Food and Hospitality

Assessment Type 1: Practical Activity

Student Evidence

Complete this pro forma to document your Practical Activity using dot points and/or photographs with captions. You are encouraged to use this evidence to also display your:

- ability to follow instructions
- initiative and creativity.

Practical Application	Student Response
<input type="checkbox"/> Implement safe management practices (PA1)	All food which was high risk (e.g. blue eye trevella) was kept out of the temperature danger zone. (between 5-60 degrees) When knives were washed they were placed on the windowsill to prevent others from getting injured Hands were washed Correct chopping boards used, so no contamination occurred
<input type="checkbox"/> Organise and manage time (PA2)	An implementation plan was created Dish was practiced in lesson time and personal time An appropriate dish was selected for time restraints Mise en place lesson was used effectively
<input type="checkbox"/> Organise and manage techniques (PA1)	Removing the shells and de-veining of the prawns was practiced in class and in personal time Hollowing out the cob loaf Scrubbing the shell and cooking the shell fish Preparing scallops
<input type="checkbox"/> Organise and manage resources (PA2)	Microwave was used to partially cook the potatoes ready for the chowder There was an even portion of shellfish and prawns in the recipe Scales were used to measure out ingredients
<input type="checkbox"/> Generate and maintain quality control practices (PA1)	All sides of the dish were cleaned There was an even quantity of shell fish placed on display The recipe only served one person therefore the quantity was appropriate As the dish was selected of a high class restaurant menu it has high quality control.
<input type="checkbox"/> Select and apply appropriate technology to prepare and serve food (PA3)	A cob loaf was used to serve the dish in a contemporary manner Microwave was used to partially cook the potatoes Oven was used to dry out the cob loaf Scales were used to measure out individual ingredients



(PA1) using the correct colored chopping board for vegetables



(PA3) using a microwave to partially cook potato



(PA1) preparing the prawns by removing the shells and de-veining the prawns



(PA1) making sure all the fish look visually appealing and maintain quality control



(PA1) hollowing out the cob loaf



(PA1) preparing the shellfish scrubbing the shell and removing the beard



(PA1) separating ingredients depending on their category, dairy, seafood and dry ingredients



(PA1) Finished product, displaying a different way in which to present a dish