2007 Hospitality

General Operations – Written Assignment
Marking Summary Sheet
Intermediate 2

Finalised Marking Instructions

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Name of candidate _____

1	Name of venue	½		
	Description of venue	½		
	Capacity	½		
	Location of venue	½		
	Parking	½		
	Transport	½		
	Facilities/kitchen	½		
	Facilities/restaurant	½		
	Disabled facilities	½		
	Style of environment	½		
	Décor	½		4

2	Menu	1		
	Requirements of guests	2		
	Suitability to function	2		
	Balance	3		8

3	Recipe references	1		
	Recipe 1			
	Ingred/quantities	1		
	Recipe 2			
	Ingred/quantities	1		
	Recipe 3			
	Ingred/quantities	1		
	Recipe 4			
	Ingred/quantities	1		
	Plan of work -			
	Preparation	4		
	Cooking	2		
	Finishing/cooking	2		13

4.	Plan of dining area	1½		
	Reasons for choice	1½		3

5	Starter/sweet cutlery	½		
	Starter/sweet crockery	½		
	Main course cutlery	½		
	Main course crockery	½		
	Side plate	½		
	Side knife	½		
	Cup/saucer	½		
	Teaspoon	½		
	Glass	½		
	Table napkin	½		
	Water jug	1		
	Menu card	1		
	Sugar/milk	1		
	Cruets	1		
	Table decoration	1		
	Table cover/place mat	1		
	Service cloth	½		
	Tea pots/coffee pots	1		
	Buffet service equipment	1		6

6	Staff briefing	1		
	Preparation of area	1		
	Layout of room	1		
	Preparation of equipment	1		
	Preparation of stillroom	1		
	Setting of tables	1		
	Staff breaks	½		
	Service	1		
	Clearing of tables at end of meal	1		5

7	Temperature control	2		
	Handling of foods to prevent contamination	2		
	Cleaning requirements	2		
	Personal hygiene	2		8

8				
				3

TOTAL