

Centre: \_\_\_\_\_ Centre Internal Verifier: \_\_\_\_\_ Date: \_\_\_\_\_

	Planning	Working methods		Quality of dishes produced												Professional practice			Total marks awarded				
		Control of cookery processes	SUB TOTAL	Chilli and Garlic Mushrooms				Savoury Beef Cannelloni				Lemon and Caraway Roulade				Observation of safety	Observation of hygiene	SUB TOTAL					
				Preparation of ingredients	Preparation of toasts	Cooking of mushrooms	Service	SUB TOTAL	Preparation of ingredient	Cooking of meat filling	Cooking of tomato sauce	Assemble dish	Service	SUB TOTAL	Preparation					Preparation and assembly of sponge	Service	SUB TOTAL	
<b>CANDIDATE</b>	<b>15</b>	<b>2</b>	<b>17</b>	<b>3</b>	<b>1</b>	<b>5</b>	<b>9</b>	<b>18</b>	<b>6</b>	<b>9</b>	<b>5</b>	<b>3</b>	<b>8</b>	<b>31</b>	<b>6</b>	<b>11</b>	<b>9</b>	<b>26</b>	<b>3</b>	<b>5</b>	<b>8</b>		