



Area to be marked	Possible marks	Pupils' names							
<b>Fisherman's Lasagne</b>									
<b>Preparation of Ingredients</b>									
Wash and dry the courgette	1								
Courgette — grated	1								
Garlic — finely chop	1								
Onion — finely chop	1								
Pepper — small even sized pieces	1								
Broccoli — bite sized pieces	1								
Cheese — grated	1								
<b>Sub total</b>	<b>7</b>								
<b>Cooking of Sauce</b>									
Sweet onion and garlic — no colour/lid on — with colour/no lid	1 0								
Correct addition of ingredients — step 6	1								
Bring to boil and simmer for correct time	1								
Remove pan from heat	1								
Addition of pesto	1								
Taste for seasoning	1								
Thin layer of tomato sauce spread in dish	1								
Correct addition of ingredients at step 14	1								
Correct layering of pasta and tuna mixture – steps 15 to 18	1								
Cover with grated cheese	1								
Bake for correct time	1								
<b>Sub total</b>	<b>11</b>								
<b>Service</b>									
Clean, hot dish	1								
Lasagne garnished — appropriately — no garnish/inappropriate	1 0								
Appearance	1								
Taste of lasagne — well flavoured — under seasoned — over seasoned/inedible	2 1 0								
Texture of pasta — correct — over/under cooked	1 0								
Consistency of lasagne — correct — slightly runny/slightly dry — watery/very dry	2 1 0								
<b>Sub total</b>	<b>8</b>								
<b>Total</b>	<b>26</b>								
<b>Professional Practice</b>									
Safety	3								
Hygiene	4								
<b>Total</b>	<b>7</b>								
<b>Overall total</b>	<b>70</b>								