

Centre: _____ Centre Internal Verifier: _____ Date: _____

| | Planning | Working methods | | Quality of dishes produced | | | | | | | | | | | | Professional practice | | | Total marks awarded | | | |
|------------------|-----------|------------------------------|-----------|--------------------------------|-----------------|----------|--|--------------------|---------------------|--------------------|----------------------|-----------|-----------|-----------------------|------------------------|-----------------------|-----------|----------|---------------------|-----------|--|--|
| | | Control of cookery processes | SUB TOTAL | Spiced Tomato and Coconut Soup | | | Sweet and Sour Chicken with Fried Rice | | | | Pear and Ginger Tart | | | Observation of safety | Observation of hygiene | SUB TOTAL | | | | | | |
| | | | | Preparation of ingredients | Cooking of soup | Service | Preparation of ingredient | Cooking of chicken | Preparation of rice | Service of chicken | Service of rice | SUB TOTAL | Pastry | | | | Filling | Service | | SUB TOTAL | | |
| CANDIDATE | 15 | 6 | 21 | 3 | 8 | 6 | 17 | 5 | 5 | 8 | 8 | 6 | 32 | 6 | 7 | 8 | 21 | 4 | 5 | 9 | | |
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