

FOR OFFICIAL USE

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<b>Total Marks</b>	
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**X201/11**

NATIONAL  
QUALIFICATIONS

HOSPITALITY  
PRACTICAL  
COOKERY  
INTERMEDIATE 2  
Practical Assignment  
Planning Booklet

Fill in these boxes and read what is printed below.

Full name of centre

Town

Forename(s)

Surname

Date of birth

Day Month Year

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Scottish candidate number

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Date of assessment

Complete this planning booklet and submit it to your teacher/lecturer to be marked.





## Service details

<i>Name of dish</i>	<i>Service details</i>



**This page is for teacher/lecturer use only.**

	<i>Marks available</i>	<i>Marks awarded</i>	<i>Teacher/lecturer comments</i>
<b>Plan of work</b>	<b>8 marks</b>		
<b>Service details:</b>			
Starter	<b>2 marks</b>		
Main course	<b>2 marks</b>		
Dessert	<b>3 marks</b>		

Signature of teacher/lecturer: \_\_\_\_\_ Date: \_\_\_\_\_

The mark awarded for planning (15 marks) should be added to the mark awarded for the practical work (85 marks) to give a total mark out of 100.