



# National 5 Practical Cookery Assignment and Practical Activity Candidate workbook

You must use this workbook to present your assignment and practical activity. The wording in this template must not be altered in any way.

There are spaces for your responses for each part of the assessment. You may complete the workbook by hand, or electronically.

Scottish Candidate Number

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# Time plan

Create a time plan for the practical activity, including a logical sequence of work and when you plan to carry out the following:

- ◆ temperature control
- ◆ appropriate hygiene points
- ◆ tasting for seasoning
- ◆ service times

Time	Tasks	Notes

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## Equipment requisition

Identify any equipment you will require to produce the three dishes.

Starter:	
Main course:	

**Dessert:**

Dessert:	

## Service details

Explain how each of the dishes will be served. You should include:

- ◆ details of the service dishes
- ◆ the temperature of the food and service dishes
- ◆ details of the garnishes and decoration

You may give a written description or draw an annotated diagram, but whichever method is used, you must make clear what your finished dishes will look like.

<b>Starter:</b>
<b>Main course:</b>
<b>Dessert:</b>