

FOOD SERVICES AND TOURISM

CONTEMPORARY CUISINE

5659

PROGRAM ANALYSIS TABLES
TABLES OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
SUMMARY OF THE EXAMINATION
PARTICIPATION EVALUATION FORMS
PERFORMANCE EVALUATION FORMS

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SYNOPTIC TABLE

Number of modules: 11
Duration in hours: 525
Credits: 35

Contemporary Cuisine
Code: 5659

CODE		TITLE OF THE MODULE	HOURS ¹	STATUS ²
900 312	1.	The Evolution of Cooking	30	L
900 322	2.	Concepts in Food Science	30	L
900 332	3.	New-Technology Equipment	30	L
900 342	4.	Food Presentation: Searching for Models	30	L
900 352	5.	Exotic Fruits and Vegetables	30	L
900 363	6.	Delicatessen Meats	45	L
900 376	7.	Dishes Made with Regional and Imported Products	90	L
900 382	8.	Menu Planning	30	L
900 392	9.	Plated Desserts	30	L
900 408	10.	Market-Fresh Cuisine	120	M
900 414	11.	Regional Cuisine	60	L

¹ 15 hours = 1 credit

² Exams may be developed by the Ministère (M) or locally (L)

This program leads to an Attestation of Vocational Specialization (AVS) in *Contemporary Cuisine*.

PROGRAM: Contemporary Cuisine

CODE: 900 312

MODULE: 1 – THE EVOLUTION OF COOKING

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PARTICIPATION EVALUATION FORM

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 312**MODULE:** 1 – THE EVOLUTION OF COOKING**EXPECTED OUTCOME:** To become familiar with the evolution of cooking and the training process

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 1: Information on the Evolution of Cooking and the Training Process</p> <ul style="list-style-type: none"> - Learning about the current culinary trends. - Learning about the origins of products used in contemporary cuisine. - Learning about the importance of using new technology in contemporary cuisine. - Discussing the influence of new culinary trends on work methods and organization. - Learning about the training process with respect to their specialization. 	40	30	<ul style="list-style-type: none"> • Gather information on the main culinary trends. • Gather information on products used in the cooking traditions of other countries. • Gather information on the new-technology equipment used in contemporary cuisine. • Participate in discussions and express their views on the main changes in cooking and new culinary trends. • Express their views on the specialization during a group meeting, taking into account the information they have gathered.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 312**MODULE:** 1 – THE EVOLUTION OF COOKING**EXPECTED OUTCOME:** To become familiar with the evolution of cooking and the training process

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 2: Participation in the Analysis of Their Career Choice</p> <ul style="list-style-type: none"> - Discussing the importance of adapting to changes in one's field. - Discussing the requirements of contemporary cuisine in terms of research and creativity. - Analyzing the characteristics of different types of cuisine: market-fresh cuisine, regional cuisine and healthful cuisine. 	40	40	<ul style="list-style-type: none"> • Express why they feel it is important to adapt to changes in the field and how they could do so. • Express why they feel it is important to acquire the skills that are necessary in contemporary cuisine. • Research one type of cuisine.
<p>PHASE 3: Evaluation of Their Ability to Adapt to Changes in Cooking</p> <ul style="list-style-type: none"> - Specifying their preferences and interests with regard to a culinary trend. - Identifying concrete ways of personalizing their cooking techniques. 	20	30	<ul style="list-style-type: none"> • Express their preferences for a current culinary trend in contemporary cuisine. • Strive to be open-minded about change. • Share their ideas with their fellow students.

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 312**MODULE:** 1 – THE EVOLUTION OF COOKING**EXPECTED OUTCOME:** To become familiar with the evolution of cooking and the training process

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
PHASE 1:			
1 Gather information on the main culinary trends.	10	1.1 Prepare a summary highlighting the characteristics of the main culinary trends in contemporary cuisine.	10
2 Gather information on products used in the cooking tradition of other countries.	10	2.1 Prepare a report on the use of products associated with foreign cultures.	5
		2.2 Highlight the influence that certain foreign cultures have on contemporary cuisine.	5
3 Participate in discussions and express their views on the main changes in cooking and new culinary trends.	10	3.1 During group discussions, describe the main changes in cooking and new culinary trends.	5
		3.2 Express their views on how the evolution of cooking affects cooking practices and related tasks.	5
PHASE 2:			
4 Express why they feel it is important to acquire the skills that are necessary in contemporary cuisine.	20	4.1 Demonstrate the need for contemporary chefs to develop new skills.	10
		4.2 Make suggestions concerning their professional development.	10

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM: Contemporary Cuisine

CODE: 900 312

MODULE: 1 – THE EVOLUTION OF COOKING

EXPECTED OUTCOME: To become familiar with the evolution of cooking and the training process

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
5 Research one type of cuisine.	20	5.1 Describe how they will conduct their research, indicating the main sources of information used. 5.2 Prepare a research report indicating the main characteristics of the culinary trend selected. 5.3 Present the results of their research during a group meeting, highlighting the strengths and weaknesses of the culinary trend.	5 5 10
PHASE 3:			
6 Express their preferences for a culinary trend in contemporary cuisine.	30	6.1 Show, using examples, similarities between certain types of culinary trends and their concept of contemporary cuisine. 6.2 Specify the type of establishment that corresponds to their professional aspirations.	15 15

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 1 – THE EVOLUTION OF COOKING

CODE: 900 312

ITEMS	COMMENTS
Examination Information	<p>Evaluation of the candidates' participation will be based on information gathered at certain times during the learning activities. However, a definitive evaluation by criterion component should be done only at the end of the corresponding phase in the learning situation.</p> <p>Final evaluation of the candidate's participation in all of the learning activities should take place at the end of the module.</p>
Information on Criterion Components	<p>The paragraphs below provide further information on the criterion components or on the evaluation of the candidates' performance.</p>
<p>Phase 1: Information on the Evolution of Cooking and the Training Process</p> <p>Gather information on the main culinary trends.</p> <p>Criterion Component 1.1 Prepare a summary highlighting the characteristics of the main culinary trends in contemporary cuisine.</p>	<p>The candidates may compile their summary from basic materials prepared by the teacher. The teacher's initial instructions should clearly indicate:</p> <ul style="list-style-type: none"> - the topics to be researched - the type of information the candidates must gather - the documents and information sources available

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 1 – THE EVOLUTION OF COOKING

CODE: 900 312

ITEMS	COMMENTS
<p>Gather information on products used in the cooking traditions of other countries.</p> <p>Criterion Component 2.1 Prepare a report on the use of products associated with foreign cultures.</p> <p>Criterion Component 2.2 Highlight the influence that certain foreign cultures have on contemporary cuisine.</p> <p>Participate in discussions and express their views on the main changes in cooking and new culinary trends.</p> <p>Criterion Component 3.1 During group discussions, describe the main changes in cooking and new culinary trends.</p>	<p>Candidates are expected to organize and summarize the information they have gathered in a short report (approximately 1 page) and to highlight several countries with important culinary traditions and the products they use.</p> <p>Candidates' reports should highlight the influence and the role of certain foreign cooking traditions in contemporary cuisine.</p> <p>During the group discussion on the evolution of cooking, the teacher should make sure that all candidates have the opportunity to express their opinions.</p> <p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the relevance of the facts and examples provided to illustrate the main changes in cooking and new culinary trends.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 1 – THE EVOLUTION OF COOKING

CODE: 900 312

ITEMS	COMMENTS
<p>Criterion Component 3.2 Express their views on how the evolution of cooking affects cooking practices and related tasks.</p> <p>Phase 2: Participation in the Analysis of Their Career Choice</p> <p>Express why they feel it is important to acquire the skills that are necessary in contemporary cuisine.</p> <p>Criterion Component 4.1 Demonstrate the need for contemporary chefs to develop new skills.</p> <p>Criterion Component 4.2 Make suggestions concerning their professional development.</p>	<p>The evaluation should not focus on how accurate the candidates' views are, but rather on how relevant the facts and examples they give are to the topic.</p> <p>During a group discussion on the requirements of contemporary cuisine, the teacher should make sure that all candidates have the opportunity to express their opinions.</p> <p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the relevance of the facts and examples provided to illustrate the need for developing certain skills.</p> <p>Candidates should specify:</p> <ul style="list-style-type: none"> - the skills they consider important in contemporary cuisine - some of the skills they would like to develop - ways in which they could develop these skills

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 1 – THE EVOLUTION OF COOKING

CODE: 900 312

ITEMS	COMMENTS
<p>Research one type of cuisine.</p> <p>Criterion Component 5.1 Describe how they will conduct their research, indicating the main sources of information used.</p> <p>Criterion Component 5.2 Prepare a research report indicating the main characteristics of the culinary trend selected.</p> <p>Criterion Component 5.3 Present the results of their research during a group meeting, highlighting the strengths and weaknesses of the culinary trend.</p>	<p>The teacher's instructions should clearly indicate the topics to be researched and the type of information the candidates must gather. The candidates are expected to explain why they chose to research a certain topic as well as state the main information sources and methods used.</p> <p>The candidates are expected to prepare a research report describing:</p> <ul style="list-style-type: none"> - the philosophy behind the trend studied - the products and preparation techniques used - the type of establishment associated with the culinary trend and the importance of this establishment - examples of menus <p>The candidates should not be judged on the presentation of the report, but rather on the fact that they have completed the report and that they have covered all of the required aspects.</p> <p>Candidates are expected to organize and summarize the information gathered before presenting their report.</p> <p>The evaluation should focus on the relevance of the facts and examples provided, as well as on the arguments supporting the candidates' position with respect to:</p> <ul style="list-style-type: none"> - what they perceive as strengths and weaknesses - the reason for the culinary trend's existence

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 1 – THE EVOLUTION OF COOKING

CODE: 900 312

ITEMS	COMMENTS
<p>Phase 3: Evaluation of Their Ability to Adapt to Changes in Cooking</p> <p>Express their preferences for a current culinary trend in contemporary cuisine.</p> <p>Criterion Component 6.1 Show, using examples, the similarities between certain types of culinary trends and their concept of contemporary cuisine.</p> <p>Criterion Component 6.2 Specify the type of establishment that corresponds to their professional aspirations.</p> <p>Minimum Performance Standard:</p>	<p>The evaluation should not focus on the accuracy of the candidates' concept of contemporary cuisine or its main culinary trends, but rather on the relevance of the facts and examples provided to illustrate their professional interest in certain trends.</p> <p>The candidates should explain why they have selected a particular employer or type of establishment.</p> <p>In order to pass this module, the candidates are allowed a maximum of two errors, except for criterion components 1.1, 2.2, 4.1, 4.2, 5.2, 5.3 and 6.1, which must be successfully completed.</p>

PARTICIPATION EVALUATION FORM

CONTEMPORARY CUISINE	Program code: 5659
1 - THE EVOLUTION OF COOKING	Module code: 900 312
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL
Date of examination: _____	<input type="checkbox"/> <input type="checkbox"/>
Examiner's signature: _____	

PARTICIPATION INDICATORS	MARK	
	YES	NO
PHASE 1: INFORMATION ON THE EVOLUTION OF COOKING AND THE TRAINING PROCESS		
1 GATHER INFORMATION ON THE MAIN CULINARY TRENDS.		
1.1 Prepare a summary highlighting the characteristics of the main culinary trends in contemporary cuisine.	<input type="checkbox"/>	<input type="checkbox"/>
2 GATHER INFORMATION ON PRODUCTS USED IN THE COOKING TRADITIONS OF OTHER COUNTRIES.		
2.1 Prepare a report on the use of products associated with foreign cultures.	<input type="checkbox"/>	<input type="checkbox"/>
2.2 Highlight the influence that certain foreign cultures have on contemporary cuisine.	<input type="checkbox"/>	<input type="checkbox"/>
3 PARTICIPATE IN DISCUSSIONS AND EXPRESS THEIR VIEWS ON THE MAIN CHANGES IN COOKING AND NEW CULINARY TRENDS.		
3.1 During group discussions, describe the main changes in cooking and new culinary trends.	<input type="checkbox"/>	<input type="checkbox"/>
3.2 Express their views on how the evolution of cooking affects cooking practices and related tasks.	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 2: PARTICIPATION IN THE ANALYSIS OF THEIR CAREER CHOICE		
4 EXPRESS WHY THEY FEEL IT IS IMPORTANT TO ACQUIRE THE SKILLS THAT ARE NECESSARY IN CONTEMPORARY CUISINE.		
4.1 Demonstrate the need for contemporary chefs to develop new skills.	<input type="checkbox"/>	<input type="checkbox"/>

PARTICIPATION INDICATORS	MARK	
	YES	NO
4.2 Make suggestions concerning their professional development with respect to: - the skills they consider important in contemporary cuisine - some of the skills they would like to develop - ways in which they could develop these skills	<input type="checkbox"/>	<input type="checkbox"/>
5 RESEARCH ONE TYPE OF CUISINE.		
5.1 Describe how they will conduct their research, indicating the main sources of information used.	<input type="checkbox"/>	<input type="checkbox"/>
5.2 Prepare a research report indicating the main characteristics of the culinary trend selected: - the philosophy behind the trend studied - the products and preparation techniques used - the type of establishment associated with the culinary trend and the importance of this establishment - examples of menus	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
5.3 Present the results of their research during a group meeting, highlighting the strengths and weaknesses of the culinary trend.	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 3: EVALUATION OF THEIR ABILITY TO ADAPT TO CHANGES IN COOKING		
6 EXPRESS THEIR PREFERENCES FOR A CURRENT CULINARY TREND IN CONTEMPORARY CUISINE.		
6.1 Show, using examples, the similarities between certain types of culinary trends and their concept of contemporary cuisine.	<input type="checkbox"/>	<input type="checkbox"/>
6.2 Specify the type of establishment that corresponds to their professional aspirations.	<input type="checkbox"/>	<input type="checkbox"/>
Minimum performance standard: 10 out of 12 elements, including 1.1, 2,2, 4.1,4.2, 5.2, 5.3 and 6.1		

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 322

MODULE: 2 – CONCEPTS IN FOOD SCIENCE

PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 322**MODULE:** 2 – CONCEPTS IN FOOD SCIENCE**EXPECTED BEHAVIOUR:** To apply concepts in food science

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Explain the function of ingredients in food preparation.	35	35	<ul style="list-style-type: none"> • Properties of foods • Role of ingredients 	PK
- Modify recipes.	20	15	<ul style="list-style-type: none"> • Adaptation of ingredients 	PK
- Write recipes.	20	15	<ul style="list-style-type: none"> • Recipe writing 	PK
- Recognize the sensory properties of foods.	25	35	<ul style="list-style-type: none"> • Sensory properties of foods 	PK

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS (BEHAVIOURAL OBJECTIVE)**PROGRAM:**Contemporary Cuisine**CODE:** 900 322**MODULE:**2 – CONCEPTS IN FOOD SCIENCE**EXPECTED BEHAVIOUR:**To apply concepts in food science

EVALUATION FOCUSES	THEMES OF KNOWLEDGE	WGT. %	COMPONENTS OF KNOWLEDGE	WGT. %
Explain the function of ingredients in food preparation.	1 Properties of foods	15	1.1 Explanation of the properties of sugars and starches	5
			1.2 Explanation of the properties of fats and oils	5
			1.3 Explanation of the properties of protein-rich foods	5
	2 Role of ingredients	20	2.1 Association of properties of foods with various cooking procedures	10
			2.2 Identification of the nature and action of various products used in food preparation	10
	Modify recipes.	3 Adaptation of recipes	15	3.1 Determination of substitute ingredients in recipes
3.2 Conversion from imperial to metric units of measure				5
3.3 Multiplication of quantities of ingredients in recipes				5

TABLE OF SPECIFICATIONS (BEHAVIOURAL OBJECTIVE)**PROGRAM:**Contemporary Cuisine**CODE:** 900 322**MODULE:**2 – CONCEPTS IN FOOD SCIENCE**EXPECTED BEHAVIOUR:**To apply concepts in food science

EVALUATION FOCUSES	THEMES OF KNOWLEDGE	WGT. %	COMPONENTS OF KNOWLEDGE	WGT. %
Write recipes.	4 Recipe writing	15	4.1 Identification of criteria for writing recipes	10
			4.2 Observance of criteria when correcting recipes	5
Recognize the sensory properties of foods.	5 Sensory properties of foods.	35	5.1 List of sensory properties of foods	5
			5.2 Description of factors that can affect the sense of taste and smell	5
			5.3 Description of interactions between basic flavours in food preparation	10
			5.4 Differentiation between the basic flavours of various products	10
			5.5 Differentiation of odours characteristic of various products	5

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 2 – CONCEPTS IN FOOD SCIENCE

CODE: 900 322

ITEMS	COMMENTS
Nature of the Examination	This practical knowledge examination deals with the application of knowledge associated with the characteristics of foods and their uses in food preparation. It also deals with recipe modification and writing.
Duration	All candidates are to be evaluated at the same time. 2 hours
Information on Criterion Components	The paragraphs below provide further information on the criterion components or on their interpretation.
Properties of foods	
Criterion Component 1.1 Explanation of the properties of sugars and starches.	The candidates must explain the main properties of carbohydrates, such as solubility, the action of heat, the freezing point and fermentation of sugars, as well as the action of water, heat, acids and the fermentation of starches.
Criterion Component 1.2 Explanation of the properties of fats and oils.	The candidates must explain the main properties of lipids, such as density, solubility and impermeability of fats.
Criterion Component 1.3 Explanation of the properties of protein-rich foods.	The candidates must explain the main properties of proteins, such as solubility, the action of cooking and the fermentation of foods rich in animal protein.

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 2 – CONCEPTS IN FOOD SCIENCE

CODE: 900 322

ITEMS	COMMENTS
<p>Role of ingredients</p> <p>Criterion Component 2.1 Association of properties of foods with various cooking procedures</p> <p>Criterion Component 2.2 Identification of the nature and action of various products used in food preparation</p> <p>Adaptation of recipes</p> <p>Criterion Component 3.1 Determination of substitute ingredients in recipes</p> <p>Criterion Component 3.2 Conversion from imperial to metric units of measure</p> <p>Criterion Component 3.3 Multiplication of quantities of ingredients in recipes</p>	<p>Questions will deal with the association of various properties of foods with cooking procedures, such as the degree of density and the cooking of sugars, the preparation of leavened doughs, starch-thickened mixtures, the Maillard (or browning) reaction, stable and unstable emulsions, the preservation of foods in fat, the use of fats in cooking, butter- or cream-thickened mixtures, egg thickened mixtures (e.g. stirred custards, baked custards), cooking with water (e.g. broth, consommé, fruit in syrup), cooking eggs, etc.</p> <p>Candidates will need to identify the nature and action of various products, such as baking powder, sodium bicarbonate, vinegar, egg white, salt, sodium nitrate and gelatin,, that are used in and associated with particular preparations.</p> <p>Using a traditional recipe of high nutritional value, the candidates will determine the ingredients to substitute in order to lighten the recipe and will indicate the quantities required.</p> <p>Candidates will be asked to convert imperial units of mass and volume to metric units of measure.</p> <p>Based on a given recipe, candidates will calculate quantities of ingredients in order to increase the yield of a recipe.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 2 – CONCEPTS IN FOOD SCIENCE

CODE: 900 322

ITEMS	COMMENTS
<p>Recipe writing</p> <p>Criterion Component 4.1 Identification of criteria for writing recipes</p> <p>Criterion Component 4.2 Observance of criteria when correcting recipes</p> <p>Sensory properties of foods</p> <p>Criterion Component 5.1 List of sensory properties of foods</p> <p>Criterion Component 5.2 Description of factors that can affect the sense of taste and smell</p> <p>Criterion Component 5.3 Description of interactions between basic flavours in food preparation</p>	<p>Candidates will indicate the main criteria to consider when writing recipes, such as terminology used, the presentation of ingredients, the correct use of symbols and abbreviations, the order of use of ingredients, safety precautions associated with certain products, etc.</p> <p>Candidates will be given a written recipe and asked to rewrite it according to the established criteria.</p> <p>Candidates will be asked to indicate the main sensory properties of foods.</p> <p>Candidates will describe the factors that can affect the sense of taste and smell.</p> <p>Candidates will indicate how basic flavours interact with one another or in such procedures as adding salt to sweet pastries or using small quantities of sugar in preparations that are too acidic.</p>

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 2 – CONCEPTS IN FOOD SCIENCE**CODE:** 900 322

ITEMS	COMMENTS
<p>Criterion Component 5.4 Differentiation between the basic flavours of various products</p> <p>Criterion Component 5.5 Differentiation of odours characteristic of various products</p> <p>Minimum Performance Standard</p>	<p>Candidates will be given six to eight samples of products displaying one of the four basic flavours (sweet, salty, sour, and bitter).</p> <p>Candidates will be given five samples of commonly used products, such as thyme, chocolate powder, nutmeg, and asked to identify each one.</p> <p>75 out of a possible 100</p>

PROGRAM: Contemporary Cuisine

CODE: 900 332

MODULE: 3 – NEW-TECHNOLOGY EQUIPMENT

PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 332**MODULE:** 3 – NEW-TECHNOLOGY EQUIPMENT**EXPECTED BEHAVIOUR:** To use new-technology equipment

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Relate operating principles to the use of new-technology equipment.	30	--	<ul style="list-style-type: none"> • Equipment's properties • Operating instructions 	PK
- Choose the equipment and accessories.	10	--	<ul style="list-style-type: none"> • Selection of equipment and accessories 	P
- Prepare new-technology equipment.	20	25	<ul style="list-style-type: none"> • Preparation of equipment 	P
- Operate new-technology equipment.	30	60	<ul style="list-style-type: none"> • Application of operating techniques • Observance of occupational safety rules 	P
- Clean and maintain new-technology equipment.	10	15	<ul style="list-style-type: none"> • Observance of cleaning techniques 	P

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:**Contemporary Cuisine**CODE:** 900 332**MODULE:**3 – NEW-TECHNOLOGY EQUIPMENT**EXPECTED BEHAVIOUR:**To use new-technology equipment

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Prepare new-technology equipment.	PS	1 Preparation of equipment	25	1.1 Carefully verified the functioning of the equipment	10
				1.2 Observed the manufacturer's recommendations for setting up the equipment	5
				1.3 Correctly installed the accessories	10
- Operate new-technology equipment.	PT	2 Application of operating techniques	55	2.1 Accurately set and adjusted the control units	20
				2.2 Correctly determined the length of use	10
				2.3 Observed the recommended procedure for use	10
				2.4 Appropriately used the equipment to obtain desired results	10
				2.5 Handled the equipment with care	5
3 Observance of occupational safety rules	5	3.1 Frequently checked the functioning of the equipment	5		

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 332**MODULE:** 3 – NEW-TECHNOLOGY EQUIPMENT**EXPECTED BEHAVIOUR:** To use new-technology equipment

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Clean and maintain new-technology equipment	PS/PT	4 Observance of cleaning techniques	15	4.1 Observed the recommended technique for cleaning equipment	5
				4.2 Cleanliness of equipment	10

* Evaluation strategy: process (PS) or product (PT)

INFORMATION ON THE EVALUATION**PROGRAM:**

Contemporary Cuisine

MODULE:

3 – NEW-TECHNOLOGY EQUIPMENT

CODE: 900 332

ITEMS	COMMENTS
Note on Safety	The examiner will verify that candidates observe safety regulations throughout the examination. Any action that might endanger the health and safety of a candidate or any other person, or that might cause damage to the workstation or premises, will put an end to the examination at once and cause the candidate to fail.
Error Tolerance	Unless otherwise stated, all criterion components must be successfully completed.
Duration of Examination	1 ½ hours.
MINIMUM PERFORMANCE STANDARD	85 out of a possible 100

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE 3 – New-Technology Equipment	Program code: 5659 Module code: 900 332
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL
Date of examination: _____	<input type="checkbox"/> <input type="checkbox"/>
Examiner's signature: _____	

OBSERVATION		RESULT
	YES NO	
1 PREPARATION OF THE EQUIPMENT		
1.1 Verified the functioning of:		
- the vacuum-packaging machine	<input type="checkbox"/> <input type="checkbox"/>	
- the low-temperature oven	<input type="checkbox"/> <input type="checkbox"/>	
- the steam/convection combination oven	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
1.2 Observed the manufacturer's instructions for setting up:		
- the vacuum-packaging machine	<input type="checkbox"/> <input type="checkbox"/>	
- the low-temperature oven	<input type="checkbox"/> <input type="checkbox"/>	
- the steam/convection combination oven	<input type="checkbox"/> <input type="checkbox"/>	0 or 5
1.3 Correctly installed the accessories on the vacuum-packaging machine	<input type="checkbox"/> <input type="checkbox"/>	0 or 10
2 APPLICATION OF OPERATING TECHNIQUES		
2.1 Accurately set and adjusted the control units of:		
- the vacuum-packaging machine	<input type="checkbox"/> <input type="checkbox"/>	
- the low-temperature oven	<input type="checkbox"/> <input type="checkbox"/>	
- the steam/convection combination oven	<input type="checkbox"/> <input type="checkbox"/>	0 or 20
2.2 Correctly determined the length of use of:		
- the vacuum-packaging machine	<input type="checkbox"/> <input type="checkbox"/>	
- the low-temperature oven	<input type="checkbox"/> <input type="checkbox"/>	
- the steam/convection combination oven	<input type="checkbox"/> <input type="checkbox"/>	0 or 10

OBSERVATION		YES NO		RESULT
2.3	Observed the recommended procedure for use of:			
	- the vacuum-packaging machine	<input type="checkbox"/>	<input type="checkbox"/>	
	- the low-temperature oven	<input type="checkbox"/>	<input type="checkbox"/>	
	- the steam/convection combination oven	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
2.4	Appropriately used the equipment to obtain the desired results:			
	- the vacuum-packaging machine	<input type="checkbox"/>	<input type="checkbox"/>	
	- the low-temperature oven	<input type="checkbox"/>	<input type="checkbox"/>	
	- the steam/convection combination oven	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
2.5	Handled the equipment with care:			
	- the vacuum-packaging machine	<input type="checkbox"/>	<input type="checkbox"/>	
	- the low-temperature oven	<input type="checkbox"/>	<input type="checkbox"/>	
	- the steam/convection combination oven	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3	OBSERVANCE OF OCCUPATIONAL SAFETY RULES			
3.1	Frequently checked the functioning of the steam/convection combination oven	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
4	OBSERVANCE OF CLEANING TECHNIQUES			
4.1	Observed the recommended technique for cleaning:			
	- the vacuum-packaging machine	<input type="checkbox"/>	<input type="checkbox"/>	
	- the steam/convection combination oven	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
4.2	Cleanliness of:			
	- the vacuum-packaging machine	<input type="checkbox"/>	<input type="checkbox"/>	
	- the low-temperature oven	<input type="checkbox"/>	<input type="checkbox"/>	
	- the steam/convection combination oven	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
Minimum performance standard: 85 marks		Total :		/ 100

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 342

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PARTICIPATION EVALUATION FORM

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 342**MODULE:** 4 – FOOD PRESENTATION: SEARCHING FOR MODELS**EXPECTED OUTCOME:** To become accustomed to searching for new ways of presenting food

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 1: Information on Searching for New Ways of Presenting Food</p> <ul style="list-style-type: none"> - Learning about the different trends and styles in the presentation of food. - Discussing the factors influencing the popularity of certain presentation styles. - Understanding the behaviours and attitudes that foster creative expression. - Learning for which work-related contexts food presentations are created. - Observing demonstrations of food presentations and participating in discussions. 	40	35	<ul style="list-style-type: none"> • Gather information on the evolution of presentation styles. • Participate in discussions and express their views on the characteristics of various presentation models. • Express clearly their views on creativity in contemporary cuisine. • Establish clear relationships between their choice of presentation models and menu planning. • Participate actively in all discussions. • Gather information on food presentation.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 342**MODULE:** 4 – FOOD PRESENTATION: SEARCHING FOR MODELS**EXPECTED OUTCOME:** To become accustomed to searching for new ways of presenting food

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 2: Participating in a Personal Search for Models</p> <ul style="list-style-type: none"> - Learning about research techniques useful in creating new ways of presenting food. - Discussing the skills, attitudes and knowledge needed to create new presentation models. - Observing, in a work setting, the methods used to create new presentation models - Presenting the results of their research during a group meeting and discussing their approach to food presentation. 	40	45	<ul style="list-style-type: none"> • Gather information on the research methods associated with creating presentation models. • Express their views on what is required when creating presentation models. • Participate in the suggested activities and follow the instructions of the establishment when carrying out the activities. • Participate actively in all discussions and respect others' right to express themselves. • Express clearly their views on food presentation.

PROGRAM ANALYSIS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 342**MODULE:** 4 – FOOD PRESENTATION: SEARCHING FOR MODELS**EXPECTED OUTCOME:** To become accustomed to searching for new ways of presenting food

LEARNING CONTEXT	LRN. %	EVAL. %	PARTICIPATION INDICATORS
<p>PHASE 3: Assessing Their Ability to Be Innovative in Presenting Dishes</p> <ul style="list-style-type: none"> - Analyzing their ability to evaluate themselves and give constructive criticism regarding food presentation. - Assessing how they have been able to further their creativity in food presentation. 	20	20	<ul style="list-style-type: none"> • State their strengths and weaknesses and relate them to their self-assessment and the constructive criticism they receive. • Express their opinion about the importance of being responsible for developing their own creativity. • Discuss what they have learned about food presentation and the skills they need to develop.

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 342**MODULE:** 4 – FOOD PRESENTATION: SEARCHING FOR MODELS**EXPECTED OUTCOME:** To become accustomed to searching for new ways of presenting food

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
PHASE 1:			
1 Gather information on the evolution of presentation styles.	5	1.1 Present a report or summary on the evolution of presentation styles.	5
2 Participate in discussions and express their views on the characteristics of various presentation models.	10	2.1 Highlight, using examples, the originality and means used in presenting certain models. 2.2 Express their preferences for certain presentation styles and describe models that reflect their interests.	5 5
3 Participate actively in all discussions.	10	3.1 Attempt to formulate rules for food presentation. 3.2 Adopt appropriate language and behaviour during activities.	5 5
4 Gather information on food presentation.	10	4.1 Present a report of their observations, highlighting aspects of greatest interest to them.	10

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)

PROGRAM:	<u>Contemporary Cuisine</u>	CODE: <u>900 342</u>
MODULE:	<u>4 – FOOD PRESENTATION: SEARCHING FOR MODELS</u>	
EXPECTED OUTCOME:	<u>To become accustomed to searching for new ways of presenting food</u>	

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
PHASE 2:			
5 Gather information on the research methods associated with creating presentation models.	10	5.1 Present a report or summary on research methods associated with creating presentation models.	10
6 Participate in the suggested activities and follow the instructions of the establishment when carrying out the activities.	10	6.1 Adopt appropriate language and behaviour during the activities.	5
		6.2 Complete the observation checklists on the activities.	5
7 Participate actively in all discussions and respect others' rights to express themselves.	10	7.1 Describe clearly what they have learned and appreciated most during field trips, and the changes in perception that these activities have led to.	10
8 Express clearly their views on food presentation.	15	8.1 Express their opinion on the role and importance of presentation in contemporary cuisine.	5
		8.2 Explain what they see as advantages and disadvantages of certain presentation styles.	5
		8.3 Express their ideas on food presentation.	5

TABLE OF SPECIFICATIONS (SITUATIONAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 342**MODULE:** 4 – FOOD PRESENTATION: SEARCHING FOR MODELS**EXPECTED OUTCOME:** To become accustomed to searching for new ways of presenting food

PARTICIPATION INDICATORS	WGT. %	CRITERION COMPONENTS	EVAL. %
<p>PHASE 3:</p> <p>9 Express their opinion about the importance of being responsible for developing their own creativity.</p> <p>10 Discuss what they have learned about food presentation and the skills they need to develop.</p>	<p>10</p> <p>10</p>	<p>9.1 Take a position on the importance of being responsible for the development of their own creativity and justify their opinion using at least one pertinent argument.</p> <p>10.1 Present their personal objectives regarding food presentation and the means they intend to take to improve their creativity.</p>	<p>10</p> <p>10</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
Examination Information	<p>Evaluation of the candidates' participation will be based on information gathered at certain times during the learning activities. However, a definitive evaluation by criterion component should be done only at the end of the corresponding phase in the learning situation.</p> <p>Final evaluation of the candidate's participation in all of the learning activities should take place at the very end of the module.</p>
Information on Criterion Components	<p>The paragraphs below provide further information on the criterion components or the evaluation of the candidates' performance.</p>
<p>Phase 1: Information on Searching for New Ways of Presenting Food</p> <p>Gather information on the evolution of presentation styles.</p> <p>Criterion Component 1.1 Present a report or summary on the evolution of presentation styles.</p>	<p>The candidates may compile their summary from basic materials prepared by the teacher. The teacher's initial instructions should clearly indicate:</p> <ul style="list-style-type: none"> - the topics to be researched - the type of information the candidates must gather - the documents and information sources available

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
<p>Participate in discussions and express their views on the characteristics of various presentation models.</p> <p>Criterion Component 2.1 Highlight, using examples, the originality and means used in presenting certain models.</p> <p>Criterion Component 2.2 Express their preferences for certain presentation styles and describe models that reflect their interests.</p> <p>Participate actively in all discussions.</p> <p>Criterion Component 3.1 Attempt to formulate rules for food presentation.</p>	<p>During the group discussion on food presentation, the teacher should make sure that all candidates have the opportunity to express their opinions.</p> <p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the relevance of the facts and examples provided to illustrate the originality and means used in presenting food.</p> <p>Candidates should specify:</p> <ul style="list-style-type: none"> - the characteristics of the presentation styles selected - the aspects that interest them in the models presented <p>During the group discussion and demonstration of presentation models, the teacher should make sure that all candidates have the opportunity to ask the resource person questions regarding his or her work methods.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
<p>Criterion Component 3.2 Adopt appropriate language and behaviour during activities.</p> <p>Gather information on food presentation.</p> <p>Criterion Component 4.1 Present a report of their observations, highlighting aspects of greatest interest to them.</p>	<p>The candidates must show that they are concerned with adopting a level of language and behaviour that are appropriate to the activities in which they are taking part.</p> <p>After having participated in the activities and made observations, the candidates will write a report on the characteristics of the presentation models shown. The evaluation should not focus on the quality of the report, but rather on the fact that the candidates have prepared a report and discussed most of the models observed.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
<p>Phase 2: Participating in a Personal Search for Models</p> <p>Gather information on the research methods associated with creating presentation models.</p> <p>Criterion Component 5.1 Present a report or summary on research methods associated with creating presentation models.</p> <p>Participate in the suggested activities and follow the instructions of the establishment when carrying out the activities.</p> <p>Criterion Component 6.1 Adopt appropriate language and behaviour during the activities.</p>	<p>The teacher's instructions should clearly indicate the type of information the candidates must gather and the sources of information they should use.</p> <p>Candidates should make an effort to summarize the information gathered in a brief report (approximately 1 page).</p> <p>Candidates should not be judged on the quality of the presentation, but rather on the fact that they have completed the report and that they have dealt with the topic adequately.</p> <p>The candidates must show that they are concerned with adopting a level of language and behaviour that are appropriate to the activities in which they are taking part.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
<p>Criterion Component 6.2 Complete the observation checklists for the activities suggested.</p> <p>Participate actively in all discussions and respect others' rights to express themselves.</p> <p>Criterion Component 7.1 Describe clearly what they have learned and appreciated most during field trips, and the changes in perception that these activities have led to.</p> <p>Express clearly their views on food presentation.</p> <p>Criterion Component 8.1 Express their opinion on the role and importance of presentation in contemporary cuisine.</p>	<p>At the beginning of the activities, the teacher will give the candidates checklists that will allow them to record certain observations and write a brief description of these observations. The candidates are expected to complete all of the checklists provided.</p> <p>During the group discussion on food presentation, the teacher should make sure that all candidates have the opportunity to express their opinions.</p> <p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the fact that the candidates have expressed their reactions clearly and openly.</p> <p>During the group discussion, the teacher should make sure that all candidates have the opportunity to express their opinions.</p> <p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the relevance of the facts and examples provided or the arguments used to justify their position.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
<p>Criterion Component 8.2 Explain what they see as advantages and disadvantages of certain presentation styles.</p>	<p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the relevance of the facts and examples or the arguments used to justify their position concerning:</p> <ul style="list-style-type: none"> - what they perceive as advantages and disadvantages - the validity of certain presentation styles
<p>Criterion Component 8.3 Express their ideas on food presentation.</p>	<p>In the group discussion on the creation of presentation styles, the teacher should make sure that all candidates have the opportunity to express their opinions.</p> <p>The evaluation should not focus on the accuracy of the opinions expressed, but rather on the fact that the candidates have expressed their reactions clearly and openly.</p>
<p>Phase 3: Assessing Their Ability to Be Innovative in Presenting Dishes</p> <p>Express their opinion about the importance of being responsible for developing their own creativity.</p>	
<p>Criterion Component 9.1 Take a position on the importance of being responsible for the development of their own creativity and justify their opinion using at least one pertinent argument.</p>	<p>At the end of the activity, candidates are expected to assess their ability to be innovative and take a position on the importance of being responsible for the development of their own creativity. They will have to justify their opinion explicitly using at least one relevant argument.</p>

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 4 – FOOD PRESENTATION: SEARCHING FOR MODELS

CODE: 900 342

ITEMS	COMMENTS
<p>Discuss what they have learned about food presentation and the skills they need to develop.</p> <p>Criterion Component 10.1 Present their personal objectives regarding food presentation and the means they intend to take to improve their creativity.</p> <p>Minimum Performance Standard:</p>	<p>Candidates should set at least two objectives for improving their presentation skills and determine ways in which to achieve these objectives.</p> <p>In order to pass this module, the candidates are allowed a maximum of three errors, except for criterion components 2.1, 2.2, 3.1, 4.1, 6.2, 7.1, 8.1, 8.2, 8.3, 9.1 and 10.1, which must be successfully completed.</p>

PARTICIPATION EVALUATION FORM

CONTEMPORARY CUISINE	Program code: 5659
4 - FOOD PRESENTATION: SEARCHING FOR MODELS	Module code: 900 342
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL
Date of examination: _____	<input type="checkbox"/> <input type="checkbox"/>
Examiner's signature: _____	

PARTICIPATION INDICATORS	MARK	
	YES	NO
PHASE 1: INFORMATION ON SEARCHING FOR NEW WAYS OF PRESENTING FOOD		
1 GATHER INFORMATION ON THE EVOLUTION OF PRESENTATION STYLES.		
1.1 Present a report or summary on the evolution of presentation styles.	<input type="checkbox"/>	<input type="checkbox"/>
2 PARTICIPATE IN DISCUSSIONS AND EXPRESS THEIR VIEWS ON THE CHARACTERISTICS OF VARIOUS PRESENTATION MODELS.		
2.1 Highlight, using examples, the originality and means used in presenting certain models.	<input type="checkbox"/>	<input type="checkbox"/>
2.2 Express their preferences for certain presentation styles and describe models that reflect their interests.		
- the characteristics of the presentation styles selected	<input type="checkbox"/>	<input type="checkbox"/>
- the aspects that interest them in the models presented	<input type="checkbox"/>	<input type="checkbox"/>
3 PARTICIPATE ACTIVELY IN ALL DISCUSSIONS.		
3.1 Attempt to formulate rules for food presentation.	<input type="checkbox"/>	<input type="checkbox"/>
3.2 Adopt appropriate language and behaviour during activities.	<input type="checkbox"/>	<input type="checkbox"/>
4 GATHER INFORMATION ON FOOD PRESENTATION.		
4.1 Present a report of their observations, highlighting aspects of greatest interest to them.	<input type="checkbox"/>	<input type="checkbox"/>

PARTICIPATION INDICATORS		MARK	
		YES	NO
PHASE 2: PARTICIPATING IN A PERSONAL SEARCH FOR MODELS			
5	GATHER INFORMATION ON THE RESEARCH METHODS ASSOCIATED WITH CREATING PRESENTATION MODELS.		
5.1	Present a report or summary on research methods associated with creating presentation models.	<input type="checkbox"/>	<input type="checkbox"/>
6	PARTICIPATE IN THE SUGGESTED ACTIVITIES AND FOLLOW THE INSTRUCTIONS OF THE ESTABLISHMENT WHEN CARRYING OUT THE ACTIVITIES.		
6.1	Adopt appropriate language and behaviour during the activities.	<input type="checkbox"/>	<input type="checkbox"/>
6.2	Complete the observation checklists for the activities suggested.	<input type="checkbox"/>	<input type="checkbox"/>
7	PARTICIPATE ACTIVELY IN ALL DISCUSSIONS AND RESPECT OTHERS' RIGHTS TO EXPRESS THEMSELVES.		
7.1	Describe clearly what they have learned and appreciated most during field trips, and the changes in perception that these activities have led to.	<input type="checkbox"/>	<input type="checkbox"/>
8	EXPRESS CLEARLY THEIR VIEWS ON FOOD PRESENTATION.		
8.1	Express their opinion on the role and importance of presentation in contemporary cuisine.	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Explain what they see as advantages and disadvantages of certain presentation styles.	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Express their ideas on food presentation.	<input type="checkbox"/>	<input type="checkbox"/>
PHASE 3: ASSESSING THEIR ABILITY TO BE INNOVATIVE IN PRESENTING DISHES			
9	EXPRESS THEIR OPINION ABOUT THE IMPORTANCE OF BEING RESPONSIBLE FOR DEVELOPING THEIR OWN CREATIVITY.		
9.1	Take a position on the importance of being responsible for the development of their own creativity and justify their opinion using at least one pertinent argument.	<input type="checkbox"/>	<input type="checkbox"/>

PARTICIPATION INDICATORS		MARK	
		YES	NO
10	DISCUSS WHAT THEY HAVE LEARNED ABOUT FOOD PRESENTATION AND THE SKILLS THEY NEED TO DEVELOP.		
10.1	Present their personal objectives regarding food presentation and the means they intend to take to improve their creativity.	<input type="checkbox"/>	<input type="checkbox"/>
Minimum performance standard: 12 out of 15 elements, including 2.1, 2.2, 3.1, 4.1, 6.2, 7.1, 8.1, 8.2, 8.3, 9.1 and 10.1			

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 352

MODULE: 5 –EXOTIC FRUITS AND VEGETABLES

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 352**MODULE:** 5 – EXOTIC FRUITS AND VEGETABLES**EXPECTED BEHAVIOUR:** To prepare dishes using exotic fruits and vegetables

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Plan the work to be done.	25	20	<ul style="list-style-type: none"> • Selection of dishes • Adaptation of recipes 	P
- Prepare and cook exotic fruits and vegetables.	50	60	<ul style="list-style-type: none"> • Selection of exotic fruits and vegetables • Coordination of work • Choice and use of equipment • Execution of preliminary preparations • Adaptation of work techniques • Quality of prepared dishes 	P
- Arrange and decorate fruits and vegetables.	20	20	<ul style="list-style-type: none"> • Quality of presentation • Observance of time limit 	P
- Clean and tidy the workstation.	5	--	<ul style="list-style-type: none"> • Storage of food and utensils • Observance of cleaning techniques • Observance of occupational safety rules 	P

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 352**MODULE:** 5– EXOTIC FRUITS AND VEGETABLES**DURATION:** 2 hours**EXPECTED BEHAVIOUR:** To prepare dishes using exotic fruits and vegetables.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan the work to be done.	PS	1 Selection of dishes	5	1.1 Selected dishes that bring to the fore the products chosen	5
		2 Adaptation of recipes	15	2.1 Judiciously associated the ingredients of the recipe	5
				2.2 Accurately determined the quantities required	5
- Prepare and cook exotic fruits and vegetables.	PS/PT	3 Selection of exotic fruits and vegetables	10	2.3 Correctly determined the preparatory steps	5
				3.1 Correctly selected exotic fruits and vegetables	10
		4 Execution of preliminary preparations	15	4.1 Correctly performed the preliminary preparations	15

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 352**MODULE:** 5– EXOTIC FRUITS AND VEGETABLES**DURATION:** 2 hours**EXPECTED BEHAVIOUR:** To prepare dishes using exotic fruits and vegetables.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %		
- Arrange and decorate exotic fruits and vegetables		5	Application of work techniques	15	5.1 Appropriately selected work techniques	5	
					5.2 Used the appropriate equipment	5	
					5.3 Observed rules of hygiene and food preservation	5	
			6	Quality of prepared dishes	20	6.1 Appropriate cooking method and time	10
						6.2 Harmonious association of products	10
	PS/PT		7	Quality of presentation	20	7.1 Appropriate choice and quantity of accompanying elements	5
						7.2 Aesthetic arrangement	10
						7.3 Appropriate serving temperature	5

* Evaluation strategy: process (PS) or product (PT)

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 5 – EXOTIC FRUITS AND VEGETABLES**CODE:** 900 352

ITEMS	COMMENTS
<p>Examination Information</p> <p>Procedure</p>	<p>This practical examination consists in preparing and presenting a hot appetizer using exotic fruits and vegetables. The dishes will be prepared using basic ingredients that have been preselected by the examiner and complementary products that candidates may choose from.</p> <p>The candidates must prepare two individual servings including all the necessary accompanying elements: garnishes, sauces, decorative elements.</p> <p>Before the examination, the examiner should prepare four or five identical baskets of provisions containing the basic ingredients needed to prepare a dish using exotic fruits or vegetables. Candidates should also be given a wide selection of complementary products to use in preparing their dishes.</p> <p>Candidates will work alone, without recipes, using:</p> <ul style="list-style-type: none"> - written instructions - necessary utensils and equipment - raw materials - a work sheet <p>Four or five candidates can take the examination at the same time. The examiner must assign a workstation to each candidate. Candidates are expected to work alone and wear the prescribed work clothes.</p> <p>The candidates must record on their worksheets the products used, the preparatory steps followed and the time required to make the recipe.</p>

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 5 – EXOTIC FRUITS AND VEGETABLES**CODE:** 900 352

ITEMS	COMMENTS
Error Tolerance Duration of Examination MINIMUM PERFORMANCE STANDARD	Unless otherwise stated, all criterion components must be successfully completed. 2 hours. 80 out of a possible 100

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE 5 – EXOTIC FRUITS AND VEGETABLES	Program code: 5659 Module code: 900 352
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL
Date of examination: _____	<input type="checkbox"/> <input type="checkbox"/>
Examiner's signature: _____	

OBSERVATION	YES	NO	RESULT
1 SELECTION OF DISHES			
1.1 Selected dishes that bring to the fore the products chosen	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2 ADAPTATION OF RECIPES			
2.1 Judiciously associated the ingredients of the recipe:			
- choice of ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
- determination of dominant flavours	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.2 Accurately determined the quantities required:			
- balanced proportions	<input type="checkbox"/>	<input type="checkbox"/>	
- desired yield	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.3 Correctly determined the preparatory steps	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3 SELECTION OF EXOTIC FRUITS AND VEGETABLES			
3.1 Selected exotic fruits and vegetables according to:			
- the degree of ripeness	<input type="checkbox"/>	<input type="checkbox"/>	
- the quality of the products	<input type="checkbox"/>	<input type="checkbox"/>	
- the importance of their use in the recipe	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
4 EXECUTION OF PRELIMINARY PREPARATIONS			
4.1 Correctly performed the preliminary preparations on the exotic fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	0 or 15

OBSERVATION		RESULT	
		YES	NO
5	APPLICATION OF WORK METHODS		
5.1	Appropriately selected work techniques	<input type="checkbox"/>	<input type="checkbox"/>
5.2	Used the appropriate equipment	<input type="checkbox"/>	<input type="checkbox"/>
5.3	Observed rules of hygiene and food preservation		
	- cleanliness of utensils	<input type="checkbox"/>	<input type="checkbox"/>
	- handling of food	<input type="checkbox"/>	<input type="checkbox"/>
	- temperature and preservation method of products	<input type="checkbox"/>	<input type="checkbox"/>
6	QUALITY OF PREPARED DISHES		
6.1	Appropriate cooking method and time	<input type="checkbox"/>	<input type="checkbox"/>
6.2	Harmonious association of products		
	- proportion of ingredients	<input type="checkbox"/>	<input type="checkbox"/>
	- amount of seasoning	<input type="checkbox"/>	<input type="checkbox"/>
	- balanced flavours	<input type="checkbox"/>	<input type="checkbox"/>
7	QUALITY OF PRESENTATION		
7.1	Appropriate choice and quantity of accompanying elements:		
	- garnish	<input type="checkbox"/>	<input type="checkbox"/>
	- sauce	<input type="checkbox"/>	<input type="checkbox"/>
	- decorative elements	<input type="checkbox"/>	<input type="checkbox"/>
7.2	Aesthetic arrangements:		
	- harmonious shapes	<input type="checkbox"/>	<input type="checkbox"/>
	- harmonious colours	<input type="checkbox"/>	<input type="checkbox"/>
	- cleanliness of plate	<input type="checkbox"/>	<input type="checkbox"/>
7.3	Appropriate serving temperature	<input type="checkbox"/>	<input type="checkbox"/>
Minimum performance standard: 80 marks		Total:	/ 100

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 363

MODULE: 6 –DELICATESSEN MEATS

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 363**MODULE:** 6 – DELICATESSEN MEATS**EXPECTED BEHAVIOUR:** To prepare delicatessen meats

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Plan the work to be done.	15	20	<ul style="list-style-type: none"> • Selection of dishes • Adaptation of recipes 	P
- Make the basic preparations.	35	35	<ul style="list-style-type: none"> • Selection of products • Coordination of work • Choice and use of utensils and equipment • Execution of preliminary preparations • Application of work techniques • Quality of preparations 	P
- Assemble and finish hot and cold delicatessen preparations.	30	30	<ul style="list-style-type: none"> • Assembly of dishes • Quality of prepared dishes 	P
- Present delicatessen meats.	15	15	<ul style="list-style-type: none"> • Quality of presentation • Observance of time limit 	P
- Clean and tidy the workstation.	5	--	<ul style="list-style-type: none"> • Storage of food and utensils • Observance of cleaning techniques • Observance of occupational safety rules 	P

* Evaluation strategy
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 363**MODULE:** 6– DELICATESSEN MEATS**DURATION:** 3 hours**EXPECTED BEHAVIOUR:** To prepare delicatessen meats.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan the work to be done.	PS	1 Selection of dishes	5	1.1 Selected dishes that bring to the fore the products chosen	5
		2 Adaptation of recipes	15	2.1 Judiciously associated the ingredients of the recipe	5
				2.2 Accurately determined the quantities required	5
- Make the basic preparations.	PS/PT	3 Execution of preliminary preparations	10	2.3 Correctly determined the preparatory steps	5
				3.1 Correctly performed the preliminary preparations	10
		4 Application of work techniques.	25	4.1 Observed the sequence of steps	10
				4.2 Adequately incorporated and mixed ingredients	10
4.3 Observed rules of hygiene and food preservation	5				

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 363**MODULE:** 6– DELICATESSEN MEATS**DURATION:** 3 hours**EXPECTED BEHAVIOUR:** To prepare delicatessen meats.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Assemble and finish hot and cold delicatessen preparations.	PS/PT	5 Assembly of dishes	10	5.1 Combined ingredients in an original way	10
		6 Quality of prepared dishes	20	6.1 Appropriate cooking method and time	10
				6.2 Harmonious association of products	10
- Present delicatessen meats.	PS/PT	7 Quality of presentation	15	7.1 Appropriate choice and quantity of accompanying elements	5
				7.2 Aesthetic arrangement	5
				7.3 Appropriate serving temperature	5

* Evaluation strategy: process (PS) or product (PT)

INFORMATION ON THE EVALUATION

PROGRAM: Contemporary Cuisine

MODULE: 6 – DELICATESSEN MEATS

CODE: 900 363

ITEMS	COMMENTS
Examination Information	<p>This practical examination consists in preparing and presenting delicatessen meats using fish and shellfish. The dishes will be prepared using basic ingredients that have been preselected by the examiner and a variety of complementary products that candidates may choose from.</p> <p>The candidates must use a fish mousseline in their preparations and make two individual servings including accompanying elements.</p>
Procedure	<p>Before the examination, the examiner should prepare four or five identical baskets of provisions containing the basic ingredients needed to prepare a dish using fish and shellfish. Candidates should also be given a wide selection of complementary products to use in preparing their dishes.</p> <p>Candidates will work alone using:</p> <ul style="list-style-type: none"> - written instructions - recipes - necessary utensils and equipment - raw materials - a work sheet <p>Four or five candidates can take the examination at the same time. The examiner must assign a workstation to each candidate. Candidates are expected to work alone and wear the prescribed work clothes.</p> <p>The candidates must record on their work sheets the products used, the preparatory steps and the time required to prepare the dishes.</p>

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 6 – DELICATESSEN MEATS**CODE:** 900 363

ITEMS	COMMENTS
Error Tolerance Duration of Examination MINIMUM PERFORMANCE STANDARD	Unless otherwise stated, all criterion components must be successfully completed. 3 hours 80 out of a possible 100

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE 6 –DELICATESSEN MEATS	Program code: 5659 Module code: 900 363
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL
Date of examination: _____	<input type="checkbox"/> <input type="checkbox"/>
Examiner's signature: _____	

OBSERVATION	YES	NO	RESULT
1 SELECTION OF DISHES			
1.1 Selected dishes that bring to the fore the products chosen	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2 ADAPTATION OF RECIPES			
2.1 Judiciously associated the ingredients of the recipe :			
- choice of ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
- determination of dominant flavours	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.2 Accurately determined the quantities required:			
- balanced proportions	<input type="checkbox"/>	<input type="checkbox"/>	
- desired yield	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.3 Correctly determined the preparatory steps	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3 EXECUTION OF PRELIMINARY PREPARATIONS			
3.1 Correctly performed the preliminary preparations:			
- dressing of fish	<input type="checkbox"/>	<input type="checkbox"/>	
- filleting	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
4 APPLICATION OF WORK METHODS			
4.1 Observed the sequence of steps in preparing the mousseline	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
4.2 Adequately incorporated and mixed ingredients	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10

OBSERVATION		YES NO		RESULT
4.3	Observed rules of hygiene and food preservation			
	- cleanliness of utensils	<input type="checkbox"/>	<input type="checkbox"/>	
	- handling of food	<input type="checkbox"/>	<input type="checkbox"/>	
	- temperature and preservation method of products	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
5	ASSEMBLY OF PREPARED DISHES			
5.1	Combined ingredients in an original way	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
6	QUALITY OF DISHES			
6.1	Appropriate cooking method and time	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
6.2	Harmonious association of products			
	- proportion of ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
	- amount of seasoning	<input type="checkbox"/>	<input type="checkbox"/>	
	- balanced flavours	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
7	QUALITY OF PRESENTATION			
7.1	Appropriate choice and quantity of accompanying elements:			
	- garnish	<input type="checkbox"/>	<input type="checkbox"/>	
	- sauce	<input type="checkbox"/>	<input type="checkbox"/>	
	- decorative elements	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
7.2	Aesthetic arrangement:			
	- harmonious shapes	<input type="checkbox"/>	<input type="checkbox"/>	
	- harmonious colours	<input type="checkbox"/>	<input type="checkbox"/>	
	- cleanliness of plate	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
7.3	Appropriate serving temperature	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
Minimum performance standard: 80 marks		Total:		/ 100

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 376

MODULE: 7 – DISHES MADE WITH REGIONAL AND IMPORTED PRODUCTS

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:**Contemporary Cuisine**CODE:** 900 376**MODULE:**7 – DISHES MADE WITH REGIONAL AND IMPORTED PRODUCTS**EXPECTED BEHAVIOUR:**To prepare dishes using regional and imported products

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Plan the work to be done.	15	20	<ul style="list-style-type: none"> • Selection of dishes • Adaptation of recipes 	P
- Do the mise en place for dishes prepared with regional and imported products.	35	40	<ul style="list-style-type: none"> • Selection of products • Coordination of work • Choice and use of utensils and equipment • Execution of preliminary preparations • Adaptation of work techniques • Quality of preparations 	P
- Cook and assemble the dishes.	30	25	<ul style="list-style-type: none"> • Assembly of dishes • Quality of prepared dishes 	P
- Present the dishes.	15	15	<ul style="list-style-type: none"> • Quality of presentation • Observance of time limit 	P
- Clean and tidy the workstation.	5	--	<ul style="list-style-type: none"> • Storage of food and utensils • Observance of cleaning techniques • Observance of occupational safety rules 	P

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION

PROGRAM:	<u>Contemporary Cuisine</u>	CODE: <u>900 376</u>
MODULE:	<u>7- DISHES MADE WITH REGIONAL AND IMPORTED PRODUCTS</u>	DURATION: <u>4 ½ hours</u>
EXPECTED BEHAVIOUR:	<u>To prepare dishes using regional and imported products.</u>	

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan the work to be done.	PS	1 Selection of dishes	5	1.1 Selected dishes that bring to the fore the products chosen	5
		2 Adaptation of recipes	15	2.1 Judiciously associated the ingredients of the recipe	5
				2.2 Accurately determined the quantities required	5
				2.3 Correctly determined the preparatory steps	5
- Do the mise en place for dishes prepared with regional and imported products.	PS/PT	3 Execution of preliminary preparations	10	3.1 Correctly performed the preliminary preparations	10
		4 Adaptation of work techniques.	20	4.1 Appropriately selected work techniques	10
				4.2 Used the appropriate equipment	5
				4.3 Observed rules of hygiene and food preservation	5

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION

PROGRAM:	<u>Contemporary Cuisine</u>	CODE: <u>900 376</u>
MODULE:	<u>7- DISHES MADE WITH REGIONAL AND IMPORTED PRODUCTS</u>	DURATION: <u>4 ½ hours</u>
EXPECTED BEHAVIOUR:	<u>To prepare dishes using regional and imported products.</u>	

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %	
- Cook and assemble the dishes.	PS/PT	5	Assembly of dishes	15	5.1 Combined ingredients in an original way	15
		6	Quality of prepared dishes	20	6.1 Appropriate cooking method and time	10
					6.2 Harmonious association of products	10
- Present the dishes.	PS/PT	7	Quality of presentation	15	7.1 Appropriate choice and quantity of accompanying elements	5
					7.2 Aesthetic arrangement	5
					7.3 Appropriate serving temperature	5

* Evaluation strategy: process (PS) or product (PT)

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 7 – DISHES MADE WITH REGIONAL AND IMPORTED PRODUCTS**CODE:** 900 363

ITEMS	COMMENTS
<p>Error Tolerance</p> <p>Duration of Examination</p> <p>MINIMUM PERFORMANCE STANDARD</p>	<p>Four or five candidates can take the examination at the same time.</p> <p>The examiner must assign a workstation to each candidate. Candidates are expected to work alone and wear the prescribed work clothes.</p> <p>The candidates must record on their work sheets the products used, the preparatory steps and the time required to prepare the dishes.</p> <p>Unless otherwise stated, all criterion components must be successfully completed.</p> <p>4 ½ hours.</p> <p>80 out of a possible 100</p>

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE 7 – DISHES MADE WITH REGIONAL AND IMPORTED PRODUCTS	Program code: 5659 Module code: 900 376
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL
Date of examination: _____	<input type="checkbox"/> <input type="checkbox"/>
Examiner's signature: _____	

OBSERVATION	YES	NO	RESULT
1 SELECTION OF DISHES			
1.1 Selected dishes that bring to the fore the products chosen	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2 ADAPTATION OF RECIPES			
2.1 Judiciously associated the ingredients of the recipe:			
- choice of ingredients	<input type="checkbox"/>	<input type="checkbox"/>	
- determination of dominant flavours	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.2 Accurately determined the quantities required:			
- balanced proportions	<input type="checkbox"/>	<input type="checkbox"/>	
- desired yield	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.3 Correctly determined the preparatory steps	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3 EXECUTION OF PRELIMINARY PREPARATIONS			
3.1 Correctly performed the preliminary preparations	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
4 ADAPTATION OF WORK TECHNIQUES			
4.1 Appropriately selected work methods	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
4.2 Used the appropriate equipment	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5

OBSERVATION		RESULT	
		YES	NO
4.3	Observed rules of hygiene and food preservation		
	- cleanliness of utensils	<input type="checkbox"/>	<input type="checkbox"/>
	- handling of food	<input type="checkbox"/>	<input type="checkbox"/>
	- temperature and preservation method of products	<input type="checkbox"/>	<input type="checkbox"/>
			0 or 5
5	ASSEMBLY OF DISHES		
5.1	Combined ingredients in an original way	<input type="checkbox"/>	<input type="checkbox"/>
			0 or 15
6	QUALITY OF PREPARED DISHES		
6.1	Appropriate cooking method and time	<input type="checkbox"/>	<input type="checkbox"/>
6.2	Harmonious association of products		
	- proportion of ingredients	<input type="checkbox"/>	<input type="checkbox"/>
	- amount of seasoning	<input type="checkbox"/>	<input type="checkbox"/>
	- balanced flavours	<input type="checkbox"/>	<input type="checkbox"/>
			0 or 10
7	QUALITY OF PRESENTATION		
7.1	Appropriate choice and quantity of accompanying elements:		
	- garnish	<input type="checkbox"/>	<input type="checkbox"/>
	- sauce	<input type="checkbox"/>	<input type="checkbox"/>
	- decorative elements	<input type="checkbox"/>	<input type="checkbox"/>
			0 or 5
7.2	Aesthetic arrangement:		
	- harmonious shapes	<input type="checkbox"/>	<input type="checkbox"/>
	- harmonious colours	<input type="checkbox"/>	<input type="checkbox"/>
	- cleanliness of plate	<input type="checkbox"/>	<input type="checkbox"/>
			0 or 5
7.3	Appropriate serving temperature	<input type="checkbox"/>	<input type="checkbox"/>
			0 or 5
Minimum performance standard: 80 marks		Total:	/ 100

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 382

MODULE: 8 –MENU PLANNING

PROGRAM ANALYSIS TABLE
TABLE OF SPECIFICATIONS
INFORMATION ON THE EVALUATION
PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 382**MODULE:** 8 –MENU PLANNING**EXPECTED BEHAVIOUR:** To compose contemporary menus

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Determine the food items needed for the menu.	10	--	<ul style="list-style-type: none"> • Verification of products • Supply of food items 	P
- Determine the dishes to be included on the menu.	35	60	<ul style="list-style-type: none"> • Creation of dishes • Development of menu 	P
- Write up the menu.	30	20	<ul style="list-style-type: none"> • Observance of rules for writing menus 	P
- Establish the selling prices of the dishes.	15	20	<ul style="list-style-type: none"> • Calculation of selling price 	P
- Provide information about the dishes on the menu.	10	--	<ul style="list-style-type: none"> • Quality of information 	P

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 382**MODULE:** 8- MENU PLANNING**DURATION:** 2 hours**EXPECTED BEHAVIOUR:** To compose contemporary menus.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Determine the food items needed for the menu.	PS	1 Creation of dishes	30	1.1 Associated available products in an original way 1.2 Drew inspiration from current culinary trends in developing dishes 1.3 Adequately managed products 1.4 Took into account instructions for using products	10 5 10 5
- Determine the dishes to be included on the menu.		2 Development of menu	30	2.1 Brought out the freshness of the products used 2.2 Selected dishes according to their preparation method and the nature of the products used 2.3 Avoided repeating dishes of the same type	10 15 5

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 382**MODULE:** 8- MENU PLANNING**DURATION:** 2 hours**EXPECTED BEHAVIOUR:** To compose contemporary menus.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Write up the menu.	PS	3 Observance of rules for writing menus	20	3.1 Correctly used capitals and articles 3.2 Correctly used punctuation 3.3 Observed spelling conventions	10 5 5
- Establish the selling prices of the dishes.	PS	4 Calculation of selling price	20	4.1 Correctly calculated the cost of the dishes 4.2 Correctly calculated the selling price of the dishes	10 10

* Evaluation strategy: process (PS) or product (PT)

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 8 – MENU PLANNING**CODE:** 900 382

ITEMS	COMMENTS
Examination Information	This practical examination consists in creating a market-fresh menu made up of four courses comprising five dishes each. The menu will be written in long-hand and include the selling price of each dish.
Procedure	<p>Candidates will write a market-fresh menu based on a hypothetical list of products in stock and recent lists of products available on the market. They will also calculate the cost and selling price of the dishes using price lists supplied by the examiner.</p> <p>Candidates will work alone using:</p> <ul style="list-style-type: none"> - written instructions - a hypothetical list of products in stock - lists of food items available on the market - a work sheet - a calculator <p>Candidates must record on their work sheets the method used to calculate the cost of each dish. The use of class notes is prohibited.</p> <p>The examination may be administered to the entire class.</p>
Error Tolerance	Unless otherwise stated, all criterion components must be successfully completed.
Duration of Examination	2 hours.
MINIMUM PERFORMANCE STANDARD	80 out of a possible 100

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE	Program code: 5659				
8 –MENU PLANNING	Module code: 900 382				
Candidate's name: _____					
School: _____	RESULT:				
Permanent code: _____	<table style="margin-left: auto; margin-right: auto;"> <tr> <td style="padding: 0 20px;">PASS</td> <td>FAIL</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> </tr> </table>	PASS	FAIL	<input type="checkbox"/>	<input type="checkbox"/>
PASS	FAIL				
<input type="checkbox"/>	<input type="checkbox"/>				
Date of examination: _____					
Examiner's signature: _____					

OBSERVATION	YES	NO	RESULT
1 CREATION OF DISHES			
1.1 Associated available products in an original way	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
1.2 Drew inspiration from current culinary trends in developing dishes	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
1.3 Adequately managed products	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
1.4 Took into account instructions for using products	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2 DEVELOPMENT OF MENUS			
2.1 Brought out the freshness of the products used	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
2.2 Selected dishes according to their preparation method and the nature of the products used	<input type="checkbox"/>	<input type="checkbox"/>	0 or 15
2.3 Avoided repeating dishes of the same type	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3 OBSERVANCE OF RULES FOR WRITING MENUS			
3.1 Correctly used capitals and articles	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
3.2 Correctly used punctuation	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3.1 Observed spelling conventions	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5

OBSERVATION		RESULT
	YES NO	
4	CALCULATION OF SELLING PRICE	
4.1	Correctly calculated the cost of the dishes	<input type="checkbox"/> <input type="checkbox"/> 0 or 10
4.2	Correctly calculated the selling price of the dishes	<input type="checkbox"/> <input type="checkbox"/> 0 or 10
Minimum performance standard: 80 marks		Total: / 100

Remarks:

PROGRAM: Contemporary Cuisine

CODE: 900 392

MODULE: 9 –PLATED DESSERTS

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:**Contemporary Cuisine**CODE:** 900 392**MODULE:**9 – PLATED DESSERTS**EXPECTED BEHAVIOUR:**To do the mise en place for and present plated desserts.

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Plan the work to be done.	15	--	<ul style="list-style-type: none"> • Inventory of products • Organization of work 	P
- Do the mise en place for: <ul style="list-style-type: none"> • hot desserts • chilled desserts • frozen desserts 	35	35	<ul style="list-style-type: none"> • Selection of products • Coordination of work • Application of preparation techniques • Execution of the mise en place • Arrangement of the workstation • Observance of rules of hygiene and food preservation 	P
- Assemble and complete the desserts.	30	25	<ul style="list-style-type: none"> • Assembly of dishes • Quality of prepared dishes 	P
- Present plated desserts.	20	40	<ul style="list-style-type: none"> • Quality of presentation • Observance of time limit 	P

* P = Practical examination
PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 392**MODULE:** 9- PLATED DESSERTS**DURATION:** 1 ½ hours**EXPECTED BEHAVIOUR:** To do the mise en place for and present plated desserts.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Do the mise en place for: <ul style="list-style-type: none"> • chilled desserts • frozen desserts 	PS	1 Selection of products	10	1.1 Selected appropriate products	10
		2 Execution of the mise en place	15	2.1 Correctly performed preliminary preparations	5
				2.2 Completed the mise en place for the accompanying elements	10
		3 Arrangement of the workstation	5	3.1 Arranged in a functional way all the basic and finishing elements for the desserts	5
		4 Observance of rules of hygiene and food preservation	5	4.1 Took into account food preservation conditions	5

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 392**MODULE:** 9- PLATED DESSERTS**DURATION:** 1 ½ hours**EXPECTED BEHAVIOUR:** To do the mise en place for and present plated desserts.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Assemble and complete the desserts.	PS	5 Assembly of dishes	25	5.1 Methodically performed assembly techniques 5.2 Combined elements in an original way	10 15
- Present plated desserts.	PT	6 Quality of presentation	30	6.1 Appropriate choice and quantity of accompanying elements 6.2 Cleanliness of plate 6.3 Aesthetic assembly of dishes	10 5 15
		7 Observance of time limit	10	7.1 Performed assembly within prescribed time	10

* Evaluation strategy: process (PS) or product (PT)

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE 9 – PLATED DESSERTS	Program code: 5659 Module code: 900 392
Candidate's name: _____	
School: _____	RESULT:
Permanent code: _____	PASS FAIL <input type="checkbox"/> <input type="checkbox"/>
Date of examination: _____	
Examiner's signature: _____	

OBSERVATION	YES	NO	RESULT
1 SELECTION OF PRODUCTS			
1.1 Selected appropriate products, taking into account:			
- degree of ripeness of fruit	<input type="checkbox"/>	<input type="checkbox"/>	
- quality of products	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
2 EXECUTION OF THE MISE EN PLACE			
2.1 Correctly performed preliminary preparations	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.2 Completed the mise en place for the accompanying elements	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
3 ARRANGEMENT OF THE WORKSTATION			
3.1 Arranged in a functional way all the basic and finishing elements for the desserts	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
4 OBSERVANCE OF RULES OF HYGIENE AND FOOD PRESERVATION			
4.1 Took into account food preservation conditions	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
5 ASSEMBLY OF DISHES			
5.1 Methodically performed assembly of:			
- the chilled dessert	<input type="checkbox"/>	<input type="checkbox"/>	
- the frozen dessert	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10

OBSERVATION		RESULT
	YES NO	
5.2 Combined elements in an original way for:		
- the chilled dessert	<input type="checkbox"/>	<input type="checkbox"/>
- the frozen dessert	<input type="checkbox"/>	<input type="checkbox"/>
		0 or 15
6 QUALITY OF PRESENTATION		
6.1 Appropriate choice and quantity of accompanying elements:		
- garnish	<input type="checkbox"/>	<input type="checkbox"/>
- sauce	<input type="checkbox"/>	<input type="checkbox"/>
- decorative elements	<input type="checkbox"/>	<input type="checkbox"/>
		0 or 10
6.2 Cleanliness of plate for:		
- the chilled dessert	<input type="checkbox"/>	<input type="checkbox"/>
- the frozen dessert	<input type="checkbox"/>	<input type="checkbox"/>
		0 or 5
6.3 Aesthetic assembly of dishes:		
- harmonious shapes	<input type="checkbox"/>	<input type="checkbox"/>
- harmonious colours	<input type="checkbox"/>	<input type="checkbox"/>
		0 or 15
7 OBSERVANCE OF TIME LIMIT		
7.3 Performed assembly within prescribed time of:		
- the chilled dessert	<input type="checkbox"/>	<input type="checkbox"/>
- the frozen dessert	<input type="checkbox"/>	<input type="checkbox"/>
		0 or 10
Minimum performance standard: 85marks	Total:	/ 100

Remarks: _____

PROGRAM: Contemporary Cuisine

CODE: 900 408

MODULE: 10 – MARKET-FRESH CUISINE

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 408**MODULE:** 10 – MARKET-FRESH CUISINE**EXPECTED BEHAVIOUR:** To do the mise en place for and serve market-fresh dishes

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Plan the work to be done.	20	15	<ul style="list-style-type: none"> • Inventory of products • Menu planning • Organization of work 	P
- Do the mise en place.	30	35	<ul style="list-style-type: none"> • Execution of the mise en place • Quality of the preparations • Arrangement of the workstation • Observance of rules of hygiene and food preservation 	P
- Serve the dishes.	40	45	<ul style="list-style-type: none"> • Execution of the service • Quality of the dishes • Presentation of the dishes • Observance of occupational safety rules • Professional attitudes and behaviour 	P
- Finish up the service.	5	5	<ul style="list-style-type: none"> • Cleaning and storage of premises and equipment • Preservation of food • List of foods to order 	P

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 408**MODULE:** 10 – MARKET-FRESH CUISINE**DURATION:** 6 hours**EXPECTED BEHAVIOUR:** To do the mise en place for and serve market-fresh dishes.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan the work to be done.	PS	1 Menu planning	15	1.1 Selected dishes in accordance with the quantity and quality of products available 1.2 Was inspired by current culinary trends in planning the menu 1.3 Observed the rules for writing menus	5 5 5
- Do the mise en place.	PS	2 Execution of the mise en place	15	2.1 Adequately completed the preliminary preparations 2.2 Efficiently coordinated the tasks to be done 2.3 Completed the mise en place for the menu in accordance with the requirements for the service	5 5 5
		3 Quality of the preparations	15	3.1 Preserved the products' freshness and quality 3.2 Prepared the required quantities	10 5

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 408**MODULE:** 10 – MARKET-FRESH CUISINE**DURATION:** 6 hours**EXPECTED BEHAVIOUR:** To do the mise en place for and serve market-fresh dishes.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Serve the dishes.	PS/PT	4 Execution of the service	20	4.1 Appropriately performed the cooking and finishing techniques	10
				4.2 Maintained a work pace appropriate for the service requirements	5
				4.3 Maintained the work space clean and organized	5
		5 Quality of the dishes	10	5.1 Well-balanced dishes	10
				6 Presentation of the dishes	15
		6.2 Appropriate choice of decorative elements	5		
		6.3 Uniform presentation	5		
7 Professional attitudes and behaviour	5	7.1 Showed concern for the quality of the finished product	5		
- Finish up the service.	8	Cleaning and storage of premises and equipment	5	8.1 Properly cleaned and stored the utensils and equipment	5

* Evaluation strategy: process (PS) or product (PT)

PROGRAM: Contemporary Cuisine

CODE: 900 414

MODULE: 11– REGIONAL CUISINE

PROGRAM ANALYSIS TABLE

TABLE OF SPECIFICATIONS

INFORMATION ON THE EVALUATION

PERFORMANCE EVALUATION FORM

PROGRAM ANALYSIS (BEHAVIOURAL OBJECTIVE)**PROGRAM:** Contemporary Cuisine**CODE:** 900 414**MODULE:** 11 – REGIONAL CUISINE**EXPECTED BEHAVIOUR:** To do the mise en place for and serve regional dishes

POSSIBLE FOCUSES	LRN. %	EVAL. %	OBSERVABLE ASPECTS OR THEMES OF KNOWLEDGE	P* or PK
- Plan the work to be done.	25	20	<ul style="list-style-type: none"> • Inventory of products • Menu planning • Organization of work 	P
- Do the mise en place.	30	25	<ul style="list-style-type: none"> • Execution of the mise en place • Quality of the preparations • Arrangement of the workstation • Observance of rules of hygiene and food preservation 	P
- Serve the dishes.	40	50	<ul style="list-style-type: none"> • Execution of the service • Quality of the dishes • Presentation of the dishes • Professional attitudes and behaviour • Observance of occupational safety rules 	P
- Finish up the service.	10	5	<ul style="list-style-type: none"> • Cleaning and storage of premises and equipment • Preservation of food • List of foods to order 	P

* P = Practical examination
 PK = Practical knowledge examination

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 414**MODULE:** 11 – REGIONAL CUISINE**DURATION:** 3 ½ hours**EXPECTED BEHAVIOUR:** To do the mise en place for and serve regional dishes.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %
- Plan the work to be done.	PS	1 Menu planning	20	1.1 Selected dishes taking into account the seasonal nature of products 1.2 Created dishes that bring to the fore regional products 1.3 Used culinary terms adapted to regional cuisine 1.4 Observed the rules for writing menus	5 5 5 5
- Do the mise en place.	PS	2 Execution of the mise en place	15	2.1 Adequately completed the preliminary preparations 2.2 Methodically executed the mise en place 2.3 Observed the rules of hygiene and food preservation	5 5 5
		3 Quality of the preparations	10	3.1 Preserved the products' freshness and quality	10

* Evaluation strategy: process (PS) or product (PT)

TABLE OF SPECIFICATIONS: PRACTICAL EXAMINATION**PROGRAM:** Contemporary Cuisine**CODE:** 900 414**MODULE:** 11 – REGIONAL CUISINE**DURATION:** 3 ½ hours**EXPECTED BEHAVIOUR:** To do the mise en place for and serve regional dishes.

EVALUATION FOCUSES	STR.*	OBSERVABLE ASPECTS	WGT. %	CRITERION COMPONENTS	WGT. %		
- Serve the dishes.	PS/PT	4 Execution of the service	15	4.1 Appropriately performed the cooking and finishing techniques	5		
				4.2 Combined elements in an original way	10		
		5 Quality of the dishes	15	5.1 Well-balanced dishes	15		
				6 Presentation of the dishes	15	6.1 Aesthetic presentation	10
						6.2 Appropriate choice of decorative elements	5
		7 Professional attitudes and behaviour	5	7.1 Attempted to personalize the presentation models	5		
					- Finish up the service.	PS	8 Cleaning and storage of premises and equipment

* Evaluation strategy: process (PS) or product (PT)

INFORMATION ON THE EVALUATION**PROGRAM:** Contemporary Cuisine**MODULE:** 11 – REGIONAL CUISINE**CODE:** 900 414

ITEMS	COMMENTS
<p>Error Tolerance</p> <p>Duration of Examination</p> <p>MINIMUM PERFORMANCE STANDARD</p>	<p>Candidates will work alone using:</p> <ul style="list-style-type: none"> - written instructions - necessary utensils and equipment - raw materials - recipes - a work sheet <p>Four or five candidates can take the examination at the same time.</p> <p>The examiner must assign a workstation to each candidate. Candidates are expected to work alone and wear the prescribed work clothes.</p> <p>The candidates must record on their work sheets the products used, the preparatory steps and the time required to prepare the dishes.</p> <p>Unless otherwise stated, all criterion components must be successfully completed.</p> <p>3½ hours.</p> <p>80 out of a possible 100</p>

PERFORMANCE EVALUATION FORM

CONTEMPORARY CUISINE	Program code: 5659				
11 – REGIONAL CUISINE	Module code: 900 414				
Candidate's name: _____					
School: _____	RESULT:				
Permanent code: _____	<table style="display: inline-table; border: none;"> <tr> <td style="padding: 0 10px;">PASS</td> <td>FAIL</td> </tr> <tr> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> </tr> </table>	PASS	FAIL	<input type="checkbox"/>	<input type="checkbox"/>
PASS	FAIL				
<input type="checkbox"/>	<input type="checkbox"/>				
Date of examination: _____					
Examiner's signature: _____					

OBSERVATION			RESULT
	YES	NO	
1 MENU PLANNING			
1.1 Selected dishes taking into account the seasonal nature of products	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
1.2 Created dishes that bring to the fore regional products	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
1.3 Used culinary terms adapted to regional cuisine	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
1.4 Observed the rules for writing menus:			
- usage of capitals	<input type="checkbox"/>	<input type="checkbox"/>	
- usage of articles	<input type="checkbox"/>	<input type="checkbox"/>	
- correct spelling and punctuation	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2 EXECUTION OF THE MISE EN PLACE			
2.1 Adequately completed the preliminary preparations	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.2 Methodically executed the mise en place	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
2.3 Observed the rules of hygiene and food preservation:			
- cleanliness of utensils	<input type="checkbox"/>	<input type="checkbox"/>	
- handling of food	<input type="checkbox"/>	<input type="checkbox"/>	
- temperature and preservation method	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
3 QUALITY OF THE PREPARATIONS			
3.1 Preserved the products' freshness and quality	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10

OBSERVATION		YES NO		RESULT
4	EXECUTION OF THE SERVICE			
4.1	Appropriately performed the cooking and finishing techniques	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
4.2	Combined elements in an original way	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
5	QUALITY OF THE DISHES			
5.1	Well-balanced dishes:			
	- appropriate amount of seasoning	<input type="checkbox"/>	<input type="checkbox"/>	
	- balance flavours	<input type="checkbox"/>	<input type="checkbox"/>	
	- balanced proportions	<input type="checkbox"/>	<input type="checkbox"/>	0 or 15
6	PRESENTATION OF THE DISHES			
6.1	Aesthetic presentation	<input type="checkbox"/>	<input type="checkbox"/>	0 or 10
6.2	Appropriate choice of decorative elements	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
7	PROFESSIONAL ATTITUDES AND BEHAVIOUR			
7.1	Attempted to personalize the presentation models	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
8	CLEANING AND STORAGE OF PREMISES AND EQUIPMENT			
8.1	Properly cleaned and stored the utensils and equipment	<input type="checkbox"/>	<input type="checkbox"/>	0 or 5
Minimum performance standard: 80 marks		Total :		/ 100

Remarks: _____
