**Action Plan**

**Assessment Task:**As an individual you are to create a spectacular dessert suitable for serving at any world class restaurant. You are to consider current and emerging technological advances in the food and hospitality industry to create 2 serves of your dessert, taking into consideration appropriate serving sizes, presentation, garnishes etc.

**You will need to:**

1. Produce an action plan that identifies and explores the various aspects required to produce a, ‘Specialty Dessert’. **The action plan should (Use appropriate terminology throughout)**

* **Task:** State the task requirements (one sentence)
* **Factors:** Identify and discuss contemporary trends and issues relevant to Area of Study 5: Technological Influences.

Factor 1: The dessert must be suitable to serve at any world class restaurant.

* Garnishes, flavour and texture, appropriate serving sizes.

Factor 2: Technological advances in the food and hospitality industry

* Contemporary presentation
* Current equipment/moulds
* Techniques

Factor 3: Time management/Food Safety

* **Decision:** State your decision (include a diagram)
* **Justification:** A justification of what you intend to do and how problems will be solved in relation to your factors

Justification 1: How is it suitable to serve at a world class restaurant?

Justification 2:

Justification 3:

* **Implementation Strategies:** An outline of implementation strategies

How your going to make your practical successful.