**Stage 1 Café Skills**

**Assessment 1 – Practical Exploration – Evaluation**

**750 Words Maximum**

Your Evaluation will need to address the following criteria. Please include these sub headings in your final submission.

**Dish:** What items did you make for your signature menu? (What items did your partner make?)

**Practical Process:** Discuss some of the processes involved in this practical. Highlight some of the skills and techniques that were required to help make this successful (do not recount the method). What skills did you develop?

**Summary:** Summarise the overall success of the practical, use your self-assessment to guide you with this paragraph. Discuss the taste, quality of ingredients, presentation, portion size, complexity, time management and suitability for a café menu.

**Feedback:** Summarise the discussion and feedback given to you surrounding your dish and overall signature menu. Highlight any constructive feedback which could improve the outcome of the dish.

**Capability:** Discuss how this practical task helped you to develop your personal and social capabilities (eg. Skill development, creativity, leadership skills, time management, communication and group work ability etc).

**Provide Photographic Evidence**