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| Practical Activity 4 (10% of total assessment) |

**Specialty Dessert**

**Performance Standards for Stage 2 Food and Hospitality**

|  | **Investigation and Critical Analysis** | **Problem-solving** | **Practical Application** | **Collaboration** | **Evaluation** |
| --- | --- | --- | --- | --- | --- |
| **A** | In-depth investigation and perceptive critical analysis of contemporary trends and/or issues related to food and hospitality.  Perceptive analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.  Highly effective application of literacy and numeracy skills, including clear and consistent use of appropriate terminology. | Astute identification and discussion of factors involved in problem-solving related to the food and hospitality industry.  Sophisticated and well-informed decision-making about problem-solving and implementation strategies.  Clear and very relevant justification of decisions about problem-solving and implementation strategies. | Ongoing and productive implementation of appropriate techniques, and sophisticated generation and maintenance of quality control in preparing and serving food.  Productive and efficient organisation and management of time and resources.  Logical selection and application of the most appropriate technology to prepare and serve food.  Sustained and thorough application of safe food-handling and management practices. | Initiation of ideas and procedures, display of leadership within the group, and proactive and inclusive response to members of the group.  Proactive and focused involvement in group activities and discussions to support healthy eating practices. | Insightful evaluation of the processes and outcomes of practical and group activities, including their own performance.  Sophisticated appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  Insightful explanation of the connections between research and/or planning, and practical application.  In-depth evaluation of contemporary trends and/or issues related to food and hospitality in a variety of settings. |
| **B** | Detailed investigation and well-considered critical analysis of contemporary trends and/or issues related to food and hospitality.  Well-considered analysis of information for relevance and appropriateness, with appropriate acknowledgment of sources.  Effective application of literacy and numeracy skills, including mostly clear use of appropriate terminology. | Well-considered identification and discussion of factors involved in problem-solving related to the food and hospitality industry.  Well-informed decision-making about problem-solving and implementation strategies.  Mostly clear and relevant justification of decisions about problem-solving and implementation strategies. | Mostly productive implementation of appropriate techniques, and well-considered generation and maintenance of quality control in preparing and serving food.  Mostly productive organisation and management of time and resources.  Mostly logical selection and application of appropriate technology to prepare and serve food.  Capable application of safe food-handling and management practices. | Initiation of some ideas and procedures, some display of leadership within the group, and thoughtful and active response to members of the group.  Active and thoughtful involvement in group activities and discussions to support healthy eating practices. | Thoughtful evaluation of the processes and outcomes of practical and group activities, including their own performance.  Well-informed appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  Well-considered explanation of the connections between research and/or planning, and practical application.  Well-informed evaluation of contemporary trends and/or issues related to food and hospitality in different settings. |
| **C** | Competent investigation and some considered critical analysis of contemporary trends and/or issues related to food and hospitality.  Considered analysis of information for relevance and appropriateness, with generally appropriate acknowledgment of sources.  Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology. | Considered identification and discussion of some factors involved in problem-solving related to the food and hospitality industry.  Informed decision-making about problem-solving and implementation strategies.  Generally relevant justification of decisions about problem-solving and implementation strategies, with some clarity. | Competent implementation of appropriate techniques, and considered generation and maintenance of quality control in preparing and serving food.  Competent organisation and management of time and resources.  Appropriate selection and application of technology to prepare and serve food.  Competent application of safe food-handling and management practices most of the time. | Some initiative with ideas or procedures, occasional leadership within the group, and generally active response to members of the group.  Active involvement in group activities and discussions to support healthy eating practices. | Considered evaluation of the processes and outcomes of practical and group activities, including their own performance.  Informed appraisal of the impact of technology, and/or sustainable practices or globalisation, on the food and hospitality industry.  Considered explanation of the connections between research and/or planning, and practical application.  Informed evaluation of contemporary trends and/or issues related to food and hospitality in different settings. |
| **D** | Some investigation and basic description of one or more contemporary trends or issues related to food and hospitality.  Some consideration of information for relevance or appropriateness, with some inconsistent acknowledgment of sources.  Inconsistent application of literacy and numeracy skills, with use of some terminology that may be appropriate. | Superficial identification and discussion of some factors involved in solving basic problems related to the food and hospitality industry.  Some basic and inconsistent decision-making about problem-solving and/or implementation strategies.  Some description and partial justification of one or more problem-solving and/or implementation strategies. | Basic implementation of one or more techniques, and some basic consideration of the generation and maintenance of quality control in preparing and serving food.  Inconsistent organisation and management of time and resources.  Identification and some application of technology that may be appropriate to prepare or serve food.  Some endeavour to apply safe food-handling and management practices some of the time. | Some participation within the group, and some response to members of the group. Participation is often passive.  Some basic involvement in group activities or discussions to support healthy eating practices. | Basic consideration of the processes and/or outcomes of practical and group activities, which may include their own performance.  Superficial consideration of the impact of technology, sustainable practices, or globalisation on the food and hospitality industry.  Some basic description of one or more connections between research and/or planning, and practical application.  Superficial reflection on one or more contemporary trends or issues related to food and hospitality, tending towards basic description. |
| **E** | Limited investigation or basic description of one or more contemporary trends or issues related to food and hospitality.  Limited identification or acknowledgment of information that may have some relevance.  Attempted application of literacy and numeracy skills, with attempted use of some basic terminology that may be appropriate. | Identification of one or more factors involved in solving basic problems related to the food and hospitality industry.  Attempted decision-making about a problem-solving or implementation strategy.  Attempted description of one or more problem-solving or implementation strategies. | Attempted development or implementation of a technique, and some awareness of the need for quality control in preparing or serving food.  Limited organisation or management of time and resources.  Limited identification or application of technology that may be appropriate to prepare or serve food.  Emerging awareness of safe food-handling and management practices. | Some attempted participation in one or more aspects of group work, and occasional response to members of the group.  Attempted involvement in one or more group activities or discussions to support healthy eating practices. | Attempted consideration of one or more processes or outcomes of a practical or group activity, which may include their own performance.  Attempted description of an impact of technology, sustainable practices, or globalisation on the food and hospitality industry.  Limited awareness of any connections between research and/or planning, and practical application.  Some recognition of one or more contemporary trends or issues related to food and hospitality. |

**Action Plan**

**Task**

The task is to create two serves of a specialty dessert suitable to serve at a world class restaurant taking into consideration appropriate serving sizes and presentation.

**Factors**

As the dish must be suitable to serve at a world class restaurant, this entails using fresh quality ingredients to ensure maximum taste. A variety of contrasting textures and flavours are also appealing to the palate. Therefore incorporating a few cohesive elements, such as pastry and cream, is necessary.

The area of study, technological influences will be explored through developing an understanding of specific preparation techniques and contemporary plating trends. This incorporates using correct techniques to prepare the dish to ensure a high-quality outcome. Contemporary plating requires individual elements to balance one another while emphasising the main part. This can be achieved using specific techniques such as layering elements with a sauce underneath the main dish. Ensuring an appropriate restaurant serving size is also necessary.

Time management is an essential consideration as components of the practical will be made over a week. It is important to keep perishable food such as fruit fresh for presentation and any pre-prepared elements correctly stored in airtight containers or refrigerated.

**Decision**

A mille-feuille will be created consisting of layers of pastry and chantilly cream. Meringues, raspberries, strawberries and edible flowers will decorate the top as depicted in figure 1. Raspberry sauce will add another element.

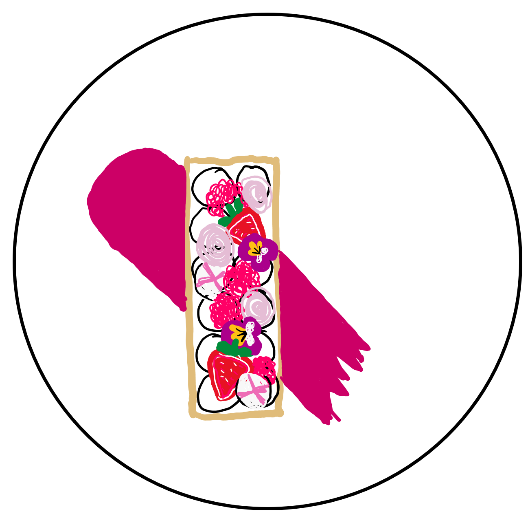




Figure 1.

KEY:

INSPIRATION:



= Edible Flowers

= Meringues

= Strawberries

= Raspberries

= Raspberry Sauce

= Pastry

= Chantilly Cream







Figure 3.

Figure 2.

**Justification**

A mille-feuille has contrasting textures with the flaky puff pastry complementing the smooth cream. A raspberry sauce will be made to complement the berries garnishing the mille-feuille while adding a tangy flavour to contrast with the sweet cream. An offset spatula will be used to plate the sauce, a contemporary plating technique seen in figure 2.

Meringues have been added as another decorative element, and the mixture will be whisked using an electric beater until the sugar is dissolved. This will guarantee smooth meringues with an even texture ensuring quality in looks and taste. This process will also incorporate painting gel food colouring up the sides of a piping bag to create striped meringues which will add variety to the dish alongside edible flowers. These additions are also contemporary plating techniques seen in figure 1.

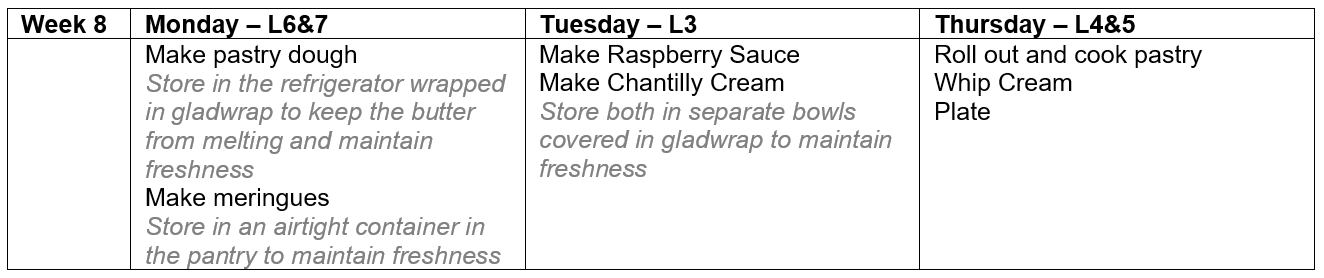
To help manage time rough puff pastry will be used instead of traditional pastry but will be handmade to ensure quality. The pastry dough will also be folded multiple times to create numerous flaky layers.

**Implementation**

To guarantee a successful practical, it is necessary to ensure detailed mise en place. This includes creating a lesson plan to assist with time management (appendix 1.). Both pastry and cream must be refrigerated for extended periods; hence why they are being prepared earlier.

Prior to the practical, a food order will be completed to ensure all ingredients arrive on time; this is especially important for specialty ingredients such as edible flowers. A practice run of the pastry will also be completed to ensure correct techniques are learned before the practical.

**Word Count:** 493

Appendix 1:

**Name:**

**Stage 2 F&H Observation Checklist - Practical Activity 4: Specialty Dessert**

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| PA 1 – Implementation of techniques and quality control |
| Appropriate techniques followed and understood A B C D E  Consistent portion control applied and maintained A B C D E |
| PA 3 – Selection and application of the most appropriate technology to prepare and serve food |
| Used appropriate practical skills and cooking methods A B C D E  Used appropriate selection of cooking techniques A B C D E  Used appropriate selection of equipment and technology during the practical A B C D E |
| Comments:   * Appropriate techniques to make the puff pastry, completed the pastry over a few days ensuring there were enough folds throughout to create layering of the butter. As well as making sure weight was on the pastry while cooking to avoid a puffy pastry. * Sophisticated use of the dye when piping the meringues to ensure a effective dye streak throughout. * Cooked meringues appropriately to ensure a crunchy texture. * Used appropriate presentation methods such as, uniformed piping, pleasing garnishes and spreading the raspberry sauce onto the plate. |
| Overall Grade A B C D E |

**Stage 2: Food and Hospitality**

**Assessment Type 1: Practical Activity 4 – Specialty Dessert**

**Student Evidence**

Complete this pro forma to document your Practical Activity using dot points and/or photographs with captions.

(Do not exceed this double sided page.)

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| --- | --- |
| **Practical Application** | **Student Response** |
| Implement appropriate techniques (PA1) | * A electric mixer was used to beat the meringues to a desirable consistency to create a smooth finish and save time * The cream was also whipped with an electric mixer to create a thick consistency * Piping bags and various tips were used to dispense the meringue creating a variety of shapes * A brush was also used to paint food coloring up the sides of the piping bag to create a unique striped look on the meringues * Practicing the pastry beforehand also ensured correct techniques were learned for both folding and cooking the pastry * A pizza wheel cutter was used to get consistent size pastry pieces and also to prevent the pastry and butter layers from sealing to ensure it puffed evenly * Two trays were placed on top of the cooking pastry to ensure it stayed flat and a desirable height to construct the mille-feuille |
| Generate and maintain quality control in preparing and serving food (PA1) | * Pre-prepared food elements such as the cream, raspberry sauce and pastry dough were stored in the fridge to maintain freshness * Whereas the meringues were stored in a airtight container in the pantry to maintain freshness * Both servings were the same size presented in the same manner |
| Organise and manage time (PA2) |  |
| Organise and manage resources (PA2) |  |
| Select and apply appropriate technology to prepare and serve food (PA3) | * An offset spatula was used to smear the raspberry sauce creating a contemporary paint stroke look * Piping bags with a round tip were used to pipe the cream onto the pastry layers ensuring consistent sizes |
| Apply safe food-handling and management practices (PA4) |  |

A screenshot of a social media post

Description automatically generated