

Fill in the table below to support you during your culinary challenge. Remember to include the following:

- time plan
- dish specifications/recipes
- details of research in base dessert category

Activity	Completed (✓)

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Show off your skills!

- Prepare, cook and serve your dishes in a timely way and to a high standard
- Follow policies and procedures
- Complete tasks, follow your time plan and make decisions
- Work cleanly and safely

SKILLS

Culinary

- Complete mise en place
- Use dish specifications/recipes, follow time plans and manage portion sizes, follow brand standards
- Check seasoning/flavour and adjust as appropriate
- Weigh and measure ingredients
- Pay attention to detail and work consistently, professionally and speedily
- Use knives, equipment and technology appropriately and safely
- Store and use food items correctly
- Follow cleaning schedules/cleaning routines
- Use technology to prepare/cook food
- Evidence your research into the 'base dessert category'
- Present dishes to an excellent standard - colour, consistency, texture and temperature

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Food safety

- Reduce contamination risks
- Avoid cross-contamination
- Work cleanly and safely
- Keep relevant records
- Deal appropriately with hazards, unsafe or spoilt foods
- Temperature checks



People

- Take pride in your role
- Professional and enthusiastic approach to tasks

Business

- Follow dish specifications/recipes to meet GP requirements
- Effective waste management
- Be financially aware in all aspects of work
- Keep relevant records

During your culinary challenge observation you need to show your knowledge, skills and behaviours to produce your main course and dessert. If you want you can explain to the end-point assessor what you are doing and why you are doing it.

Your culinary challenge observation will be timed and cannot last for more than 2 hours, so keep an eye on time. It has to be carried out in a controlled environment. All elements must be prepared, cooked and served by you.

You are required to produce/present 2 portions of the agreed main course dish and 2 portions of a dessert where the primary part of the dish is from the dessert base category specified by your end-point assessor.

Once you have been informed of your dessert base category you must research options to customise the dessert and make it suitable for your organisation. Look to incorporate seasonality and latest food trends.

Your dessert must have an appropriate garnish from either:

- cakes, sponges, biscuits and scones
- pastry
- the secondary cold or hot dessert range



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