

## **Unit 1 - Catering skills related to food preparation and service**

Task 1 - (20%) Please note there is no change to Task 1.

Candidates will choose one from the following bank of tasks.

1. Chefs use a wide range of fruit and vegetables to add colour, flavour and texture to their menus. Using fruit and vegetables produce and serve four interesting dishes that would be popular with customers.
2. There is a wide variety of dairy products available for chefs to use. Using dairy products produce and serve two sweet and two savoury dishes that could be included on a menu.
3. Afternoon teas are very popular and are an excellent way for chefs to demonstrate their skills at producing baked products. Prepare, cook and serve four items, at least one of which must be savoury that could be offered as part of an afternoon tea menu.