

**WJEC LEVEL 1/2 AWARD IN HOSPITALITY AND CATERING  
OBSERVATION RECORD**

**Unit 2: Hospitality and Catering in action**

**Learner Name**

**Context**

**AC3.1** Use **techniques** in preparation of **commodities**

**AC3.2** Assure quality of **commodities** to be used in food preparation

**AC3.3** Use **techniques** in cooking of commodities

**AC3.4** Complete dishes using **presentation techniques**

**AC3.5** Use food safety practices

The learner prepared, cooked and presented two nutritional dishes that were planned for use in The Western Avenue Deli and Coffee Shop.

**Commentary of learner performance –**

*Vegetable lasagne - side salad - apple and sultana wholemeal crumble with custard*

Techniques used:

in preparation

- *Knife skills chopping vegetables for lasagne and salad*
- *Preparing apples, preventing enzymic browning*
- *Grating*
- *Pasta making*
- *Weighing and measuring dried ingredients and liquids*
- *Rubbing in*

in cooking

- *Blended sauces - custard*
- *Roux sauce for lasagne*
- *Tomato sauce for lasagne*
- *Stewing apples*
- *Accurate layering of components - lasagne and crumble*

in presentation

- *Garnish on lasagne*
  - *Side salad*
  - *Accurate portion control for serving*
- } *Size appropriate*

Level of skills demonstrated: e.g. high, medium or low/well executed/some precision/basic.

in preparation

*Very good knife skills, all vegetables suitable size to cook in sauce*

*Crumble mixture not over-rubbed all fat rubbed in*

in cooking

*Roux sauce slightly lumpy but removed with whisk so fine*

*Lasagne - excellent colour on top. Vegetables and apples soft but not soggy. Custard - good skill level.*

in presentation

*Good level of presentation displayed, edges wiped on lasagne dish and crumble, all portion served for display\**

Quality checks:

- *Regular checks on foods when cooking*
- *Tasted during cooking process - seasoning - good*
- *Referred to order of work*

Health and safety considerations:

in preparation

*Work surfaces sanitised, knives and chopping boards cleaned. Personal hygiene adhered to - hat, apron etc.*

in cooking

*Excellent - use of oven gloves, clean spoon for tasting items, wiped down surfaces and washed up during cooking.*

in presentation

*Hot dishes served on chopping board/pan stand to protect work surfaces, oven gloves used.*

Quality of final outcomes

*Very high level of outcomes achieved due to good skills and attention to detail.*

Quality of dishes

*Very good taste, texture and appearance.*

Level of guidance provided

*No guidance required very organised and competent throughout.*

*\*see photos*

**Assessment summary**

*Jade has worked diligently to complete this session and all two food items are of a high standard for a Level 2 learner. Dishes chosen that she knew suited task and skill level.*

**Grade awarded**

*Distinction*

**Assessor**

*A Candy*

**Signature**

*A Candy*

**Date**

*30/1/2018*