

Assessment Scheme

2020

Subject: 616 - Western Cuisine **Area of Studies:** Services **Course Provider:** Vocational Training Council

Task No.	Task Name	Assessment Method	Brief Task Description	Assessment/ Submission Date (Note1)	Contribution to Final Score
1	Practical Assessment on Mise en Place	Practical assessment	Students are required to perform a practical task in 5 to 10 minutes on mise en place services in a Western kitchen.	February – March Year 1	5%
2	Written Test on Food Hygiene, Nutrition and Occupational Safety (Notes 2 & 3)	Written test	Students are required to complete a written test on food hygiene, nutrition and occupational safety. Question types include multiple-choice and short questions.	October – January Year 1	15%
3	Written Test on Culinary Fundamentals	Written test	Students are required to complete a written test on culinary fundamentals. Question types include multiple-choice and short questions.	January – March Year 1	15%
4	Mini-project on Food Fundamentals	Project report	Students are required to conduct a mini research project on food fundamentals and submit a report of 1,000 to 1,300 words which aims to analyse and summarise the food selection, as well as the principles of food preservations and preparations.	March – May Year 1	20%
5	Dish Preparation	Practical assessment	Students are required to prepare a designated dish with creative dish garnish and plate decoration.	May – June Year 1	20%
6	Project on Planning and Preparing Dishes for Special Diets	Project and practical assessment	Students working in groups will design and describe a menu and recipes for specified diet in 1,000 to 1,200 words, and prepare the dishes accordingly.	November – December Year 2	25%

- Note:
1. The course is run on a rotational basis and the assessment/submission dates will vary between classes.
 2. Students are eligible to obtain the “Basic Food Hygiene Certificate for Hygiene Supervisors” recognised by the Food and Environmental Hygiene Department of HKSAR Government if they score 67% or above in Part A of this task and fulfill other related requirements.
 3. Students who have completed the related module may choose to participate in the public examination of “Level 2 Award in Food Safety and Hygiene” offered by the Royal Society for Public Health, U.K. at their own costs.