

Assessment Scheme

2024

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 and Occupational Safety (Notes 2 & 3)	Written Test	Students are required to complete a written test on food hygiene and occupational safety. Question types include multiple-choice questions and short questions.	October – January Year 1	10%
3	Mini-project on Culinary Fundamentals	Project Report	Students are required to conduct a mini research project on culinary fundamentals and submit a report of 1000 to 1300 words which aims to analyse and summarise the development and trends in western food preparation industry, as well as the principles of kitchen set-up and management.	January – March Year 1	20%
4	Written Test on Food Fundamentals	Written Test	Students are required to complete a written test on food fundamentals. Question types include multiple-choice questions and short questions.	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 1000 to 1200 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.