

Assessment Scheme (Applicable to S.4 intake)

2026

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 5-10 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 1000-1200 words, and prepare the dishes accordingly.	November - December Year 2	25%

- Notes
- 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 “Level 2 Award in Food Safety and Hygiene” offered by the Royal Society for Public Health, U.K. at their own costs.