



2009 Hospitality General Operations

Intermediate 2 – Written Assignment Marking Summary Sheet

Finalised Marking Instructions

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Name of candidate _____

1	Name of venue	1	
	Location of venue		
	Description and capacity of venue	1	
	Parking and transport	1	
	Facilities of kitchen or restaurant	1	
	Style/décor of environment	1	
	Disabled facilities	1	4

2	Menu	1	
	Requirements of guests	2	
	Suitability to function	2	
	Balance	3	

3	Recipe references	1	
	Recipe 1 –		
	Ingred/quantities	1	
	Recipe 2 –		
	Ingred/quantities	1	
	Recipe 3 –		
	Ingred/quantities	1	
	Recipe 4 –		
	Ingred/quantities	1	
	Plan of work –		
	Preparation	4	
	Cooking	2	

4	Plan of dining area	1	
	Reasons for choice	2	

5	Main/crockery/cutlery	1		
	Starter/crockery/cutlery	1		
	Side plate/side knife	1		
	Cup/saucer/teaspoon	1		
	Glass/water jug	1		
	Cruet	1		
	Table decoration/menu card	1		
	Napkins/table cloth/place mat	1		
	Sugar/milk/tea/coffee pots	1		
	Buffet service equipment	1		6

6	Staff briefing	1	
	Preparation of area	1	
	Layout of room	1	
	Preparation of equipment	1	
	Preparation of stillroom	1	
	Setting of tables	1	
	Service	1	
Clearing of tables at end of meal	1	5	

7	Temperature control	2	
	Handling of foods to prevent contamination	2	
	Cleaning requirements	2	
	Personal hygiene	2	

8			

TOTAL

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