

Preparing for college: September 2024

Course title: Level 2 - Professional Cookery & Food Service

- To help you prepare for your course, you will need to complete the following tasks.
- These will be reviewed by your teacher at the start of term.
- You will be instructed how to upload and submit this task during your induction week
- You can write, powerpoint or record on your phone

Time required: No longer than 4 hours

Deadline: Induction week 2024

Task 1 - Professional Cookery – Design a healthy two course menu for a gala lunch. DO NOT exceed £10.00 per person food cost.

Task 2 - Food Service – Explain the process a Barista would follow to make a perfect cappuccino including the quality points and temperature checks

Task 3 - Work Experience – research two locations at which you would like to complete your work experience and explain the skills you want to develop at each

Task 4 - Write a conclusion about what inspires you personally about your chosen career path and industry.

- Why did you choose your particular course?
- What are your long term career goals?

Word Process in your own words, not copied and paste

What will I learn?

Knowledge	Skills
Menu planning, design and costing	IT Skills
Coffee production and quality checks	Research skills
Employment opportunities	Writing/English Language
Self-Management & Development	Mathematics (costings)

Good luck and we look forward to reading your submissions!

Summarise and write about your finding per topic.

The work can be produced in any way you wish e.g. computer or hand written. However the work must be your own; do not copy and paste.

Top Tips:

- Put your name on every page of your work.
- Take pride in your work.
- Present it neatly in a logical order, use headings and subheadings.
- Check our layout and font is consistent.
- Use images to make your work visually appealing
- Check your work for spelling & grammar before submission

Good luck and we look forward to reading your submissions!