

- Title page
- Situation brief

Research tasks

- Images of food
- Research on Italy
- Types of foods
- Questionnaires
- Recipes

MAX MARKS 6

Technical skills (ideas)

- Planning everything you cook
- Cooking with photos
- Evaluation of each dish
- How meals fit the eat well plate
- Skills used

Max marks 18

Planning final meals

- 2 courses planned
- Time plan
- Health and safety plan
- Reasoning

Max marks 8

Final dishes

Cook final dishes in class to practice for timing etc over a couple of lessons

3 hours final exam cook

- Graded with the exam officer there.
- No help allowed.
- **MAX MARKS 30**

Analyse food and evaluate brief

- Did you met the brief?
- Does it met the healthy eating plate?
- Did it go as planned

MAX MARKS 8