**CULINARY ARTS**

### Assessment Summary

### Practice & Preparation

* Prepare using the online tools available at: <https://worldskillsuk.org/>
* Where possible practice the tasks you don’t use in your everyday work or course.
* Speak to your employer or lecturer to ask for help with learning or equipment where needed.

### Marking Criteria

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Criterion ID | Description | | | | Max. Marks |
| **A** | **Organisation skills** | | | | **15** |
| **B** | **Health and safety** | | | | **15** |
| **C** | **Professional skills** | | | | **20** |
| **D** | **Taste textures and balance of flavours** | | | | **20** |
| **E** | **Presentation of dishes** | | | | **15** |
| **F** | **Timings and temperatures** | | | | **15** |
|  |  |  |  | Total Marks | 100.00 |

### Task Breakdown

At the National Qualifiers, competitors will be required to prepare four portions of each of four dishes served in a classic style as per *The complete guide to modern cookery* by A. Escoffier

An additional 45 minute task will be announced on the day of the heat, with ingredients supplied.

### Further sources of information and websites

The food standards agency

The complete guide to modern cookery - A. Escoffier

Practical cookery