



(NCV) NATIONAL CERTIFICATE VOCATIONAL

DATE	SUBJECT	ACTIVITY
LEVEL 3		
15/06 – 19/06/2020	Food Preparation L2	Topic 7: Cook Starch Products Subject Outcome 1: Prepare and cook a selection of starches to menu specifications, maintaining high standards of quality while reducing costs by keeping waste to a minimum. Learning Outcomes: The student will be able to: (Pages 108 – 117) <ul style="list-style-type: none">• Describe the main contamination threats when preparing and cooking starch dishes.• Explain the importance of the relationship between time and temperature when cooking starch dishes.• Given a range of starch types, select the required type, quality and quantity.• Given a range of cooking methods, select the appropriate method according to recipe requirements.• Garnish, finish and present starch dishes according to customer requirements. Complete Activity 1 on page 109 and summative assessment 1 to 6 on page 118. Submit via Whatsapp group. Use provided PowerPoint slides to study.
	Hospitality Services L4	Topic 3: Provide a silver service <u>Subject Outcome:</u> Provide silver service in an efficient manner and understand the importance of completing tasks in a professional manner in order to attract repeat business

		<p>Learning Outcomes: The student will be able to:</p> <ul style="list-style-type: none"> • Serve food according to organisational procedures. <p>Student must practice at home how to hold cutlery for silver service and also how to serve soup and fish according to the textbook.</p> <p>Use PowerPoint slides posted on Whatsapp group.</p>
	<p>Hospitality Generics L4</p>	<p>Topic 3: Management of one's own development</p> <p>Develop a plan for own skills development containing measurable and realistic objectives and to communicate the plan to relevant parties.</p> <p>Students to draft a SWOT analysis on their own personal development while attending TSC. They need to provide 4 examples of each.</p>