

# Commentary on candidate evidence

## Time planning

The candidate was awarded **6 marks** because most activities were identified and correctly sequenced. The candidate had omitted to list some essential tasks such as correct cooking time for the meringue as well as several desirable tasks. This placed them in the 6-9-mark band. These omissions mean that the candidate was placed at the lower end of the mark band. The most obvious desirables missing from the time plan were:

- ◆ checking of weights
- ◆ allowing potatoes to cool slightly before adding egg yolk
- ◆ testing for readiness of potatoes, rice and meringue
- ◆ using the correct volume of milk for the white sauce
- ◆ checking the white sauce consistency before adding the flaked fish
- ◆ exact oil measurements
- ◆ adding rice to salted water
- ◆ correct cooking times
- ◆ correct preparation of meringue with four additions of sugar
- ◆ testing for readiness of the meringue
- ◆ CAYG
- ◆ heating of service dishes

## Equipment requisition

The candidate was awarded **2 marks** as they had identified some of the equipment required for the three dishes. Although most of the minimum equipment appeared to be listed for the three dishes, some of the essential equipment was missing. For example, potato masher, pastry brush/alternatives were not identified for the starter. Cling film or something suitable to cover the marinated chicken, a pot with lid, a sieve and paper towel to wipe the mushrooms were not identified for the main. Scales, measuring spoons, greaseproof paper, a peeler or alternative and a small bowl/beaker were not identified for the dessert.

## Service plan

The candidate was awarded **4 marks** because all three dishes have a detailed description of how they will be presented. The candidate made correct reference to the following:

- ◆ details of the service dishes
- ◆ the temperature of the food and service dishes
- ◆ details of the garnishes and decoration