

Time plan

Create a time plan for the practical activity, including a logical sequence of work and when you plan to carry out the following:

- ◆ temperature control
- ◆ appropriate hygiene points
- ◆ tasting for seasoning
- ◆ service times

	Hygiene	
9:45-9:55	DESERT- grease and flour baking tray. Sieve the flour, caster sugar and salt together. Bring 125ml water and 25g butter to a boil. Remove pot from heat and add sieved ingredients. Beat them with a wooden spoon until mixture comes away from side of pot and allow to cool slightly. Beat eggs in a bowl and gradually add to mixture until thick consistency.	preheat oven
9:55-10:05	Put in a piping bag and pipe 16 even sized profiteroles onto baking tray. Bake on the top shelf of oven for 15-20 mins.	Wash hands after touching eggs
10:05-10:15	STARTER- chop carrot and sweet potato into even pieces, dice onion and crush garlic	Reweigh CAYG
10:15-10:25	Heat 10g of butter in large pot and sweat onion until soft. Add carrot, sweet potato, garlic and stock. Bring to boil and simmer for 20-30 mins.	Reduce oven temperature to 180/gas mark 4.
10:25-10:35	MAIN- lightly grease tinfoil squares. DESERT- remove profiteroles and transfer onto wire rack to cool and pierce a hole in base of each profiterole. MAIN- finely dice onion, dice celery, cut pepper into batons and crush garlic. Place pork mince, 75g of diced onion and smoked paprika into large bowl, season generously and mix.	Reweigh
10:35-10:45	Divide pork mixture into 4 equal pieces and shape to cylinders. Wrap each cylinder tightly in prepared tinfoil and secure ends. Chill for at least 10 mins.	Wash hands after touching meat. Place meat in fridge.
10:45-10:55	STARTER- cut crusts from the bread and cut into evenly sized dice. Remove soup from the hob and allow it to cool slightly. Place remaining butter and vegetable oil in frying pan, heat carefully and fry bread until golden brown. Remove pan from heat, add chopped parsley and mix well.	
10:55-11:05	MAIN- Cook pork loaves in oven for 20-25 mins. Melt 10g butter in a pot and add remaining onion and sauté for 4 mins until soft. Add celery, peppers, garlic and bay leaf. Saute for another 2 mins to soften. Stir in tomato puree, basil and flour, cook for 1 min. Add stock and tinned tomatoes, cover and simmer for 15	

11:05-11:15	DESERT- whip cream with icing sugar to give piping consistency and gently fold in vanilla extract.	Put cream in fridge Clean up
11:15-11:25	Put remaining butter, golden syrup, soft light brown sugar and salt into a small pot and gently heat until sugar has dissolved. Set aside to cool to room temperature.	Boil water
11:25-11:35	MAIN- cook tagliatelle in boiling water until al dente. Remove sauce from heat and remove bay leaf. Finely chop coriander, stir into sauce and season. Remove pork loaves from oven and allow to rest	Test for readiness (75 degrees+)
11:35-11:45	STARTER- Puree the soup and reheat. Adjust consistency if required and season to taste Serve soup hot, in a clean, warm bowl, garnished with parsley croutons.	Season Heat serving dishes
11:45-11:55	DESERT- using piping bag fill each profiterole with whipped cream	Heat serving dishes
11:55-12:00	MAIN- Drain pasta and season it well. Place in a clean, warm serving dish. Unwrap pork loaves and place on top on pasta. Coat pork loaves neatly with sauce and garnish with sliced tomato. Serve hot, in a clean, warm dish.	
12:00-12:10	DESERT- Divide the 16 profiteroles evenly between 4 individual clean plates at room temperature. Drizzle the salted caramel over the profiteroles and decorate with chocolate curls and serve.	
12.15	CLEAN UP AREA FINISH EXAM	Turn off cooker

Equipment requisition

Identify any equipment you will require to produce the three dishes.

Chef knife	Teaspoon (tasting)
scales	Garlic crusher
Measuring jug	White chopping board
Large pot with lid	Servig bowls
Measuring spoons	
Frying pan	
Hand blender	
tablespoon	
Serving dish	
Green chopping board	
Wooden spoon	
Fish slice	
ladle	
Plate (for vegetables)	
Chef knife	Green chopping board
4x25cm squares of tinfoil	Red chopping board
Pastry brush	Scales
Bowl (mince)	Measuring jug
Plate (vegetables)	Sieve
Garlic crusher	Temperature probe
Fork	Serving dishes
Measuring spoons	
Baking tray	
Urn	
Tongs ^o	
Wooden spoon	
Teaspoon (tasting)	
Serving dish	

Baking tray	Plate
Sieve	Wooden spoon
Pot	Plate
Bowl (eggs)	Balloon whisk
Measuring jug	Cooling rack
Measuring spon	spatula
Scale	Serving plates
Disposable piping bag	
Bowl (cream)	
Skewer	
Tablespoon (drizzle)	
4x serving plates	
Pastry brush	
Flour dredger	

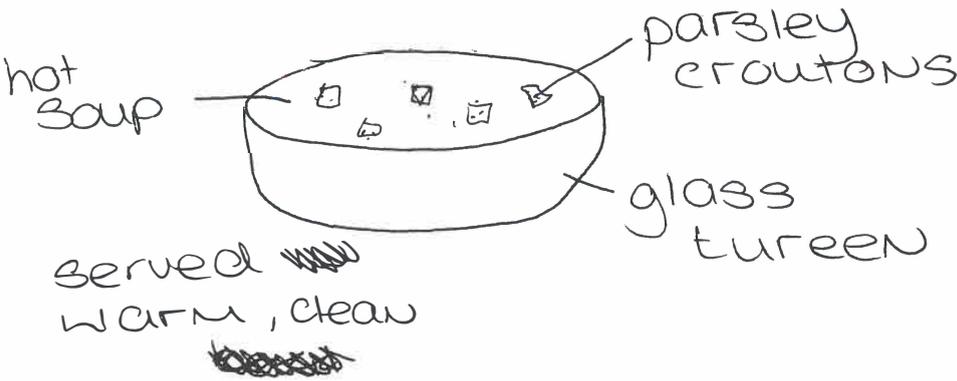
Service details

Explain how each of the dishes will be served. You should include:

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

You may give a written description or draw an annotated diagram, but whichever method is used, you must make clear what your finished dishes will look like.

Starter



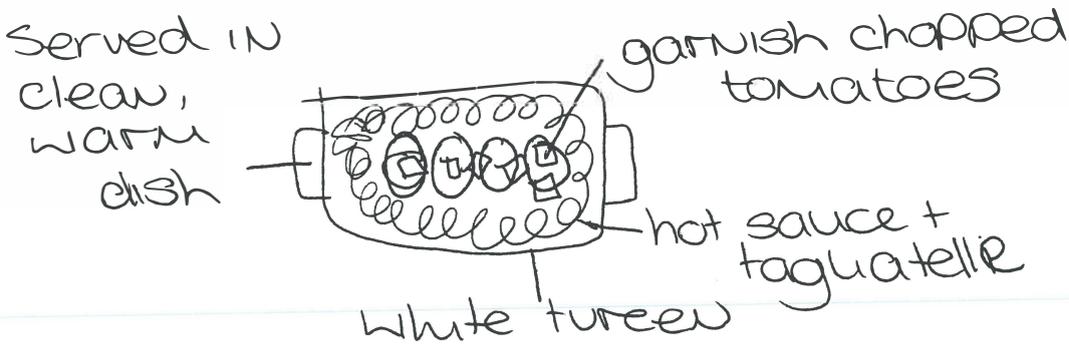
hot soup

parsley croutons

glass tureen

served warm, clean

Main course



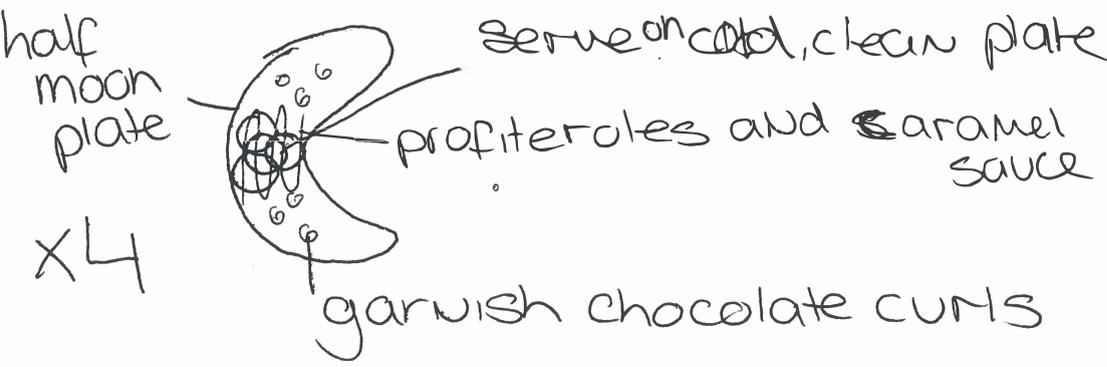
Served in clean, warm dish

garnish chopped tomatoes

hot sauce + taghatele

white tureen

Dessert



half moon plate

serve on cold, clean plate

profiteroles and caramel sauce

garnish chocolate curls

x4