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| Learning Outcome | Assessment Criteria | Level 1 Pass | Level 2 Pass | Level 2 Merit | Level 2 Distinction |
| Understand Menu planning | AC2.4 Plan production of dishes for a menu | Plan outlines key actions required with some omissions and errors that require amendment. There is limited consideration of contingencies. | Plan has some detail and is mainly appropriate but may have some omissions and errors that require amendment. There is some consideration of contingencies. | Plan has detail with some minor omissions. Plan does not require changes to achieve planned outcome but would benefit from some minor amendments. There are well considered contingencies. | Plan is comprehensive and detailed incorporating well-considered contingencies for most situations. |

For maximum marks to be awarded, the annotated production plan must include akl of the following:

* Quantities of commodities needed
* Equipment needed
* Mis en place
* Timing
* Sequence (including dovetailing)
* Cooling
* Hot Holding
* Completion
* Serving/presentation
* Removal of waste
* Contingencies
* Health, safety & hygiene points
* Quality points
* Storage

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| Production Plan for  Time  Key: C = contingency HSH =Health, Safety & Hygiene point QP = Quality point | | |
| Quantities of commodities needed: | | |
| Equipment needed: | | |
| Time | Activity | Notes (annotations) |
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