



VOCATIONAL SUBJECTS

SUBJECT: HOSPITALITY GENERICS LEVEL: 2

TASK: 3 Assignment PAT 2
SET BY: Provincial
MARKS: 50
MODERATED BY: J Marais

DATE: 04/05/2020
DURATION: 1 WEEK
CAMPUS: WELKOM

STUDENT SURNAME: _____ INITIALS: _____

	1	2	3	4	5	RAW MARK	%
TOPIC's: 1. Sectors of Tourism and Hospitality Industries; 3. Personal Hygiene; 4. Food Hygiene; 5. Handle and dispose of Waste; 6. Clean and store of Equipment. SO: 1.2.5; 3.2.6; 3.2.6; 4.1.1,2; 4.6.1; 5.1.1; 5.1.5; 6.1.3; 6.1.1	1=Not achieved 0%-39%	2=Not yet competent 40%-49%	3=Competent 50%-69%	4= Highly competent 70%-79%	5=Outstanding 80%-100%	50	
						WEIGHT	RATING
						25	

Level 1: Knowledge:	Level 2: Comprehension:	Level 3: Application:	Level 4: Analysis:	Level 5: Synthesis:	Level 6: Evaluation:
arrange, define, duplicate, label, list, memorize, name, order, recognize, relate, recall, repeat, reproduce, <u>state</u>	classify, describe, discuss, <u>explain</u> , express, identify, indicate, locate, recognize, report, restate, review, select, translate	apply, choose, demonstrate, dramatize, employ, illustrate, interpret, operate, practice, schedule, sketch, solve, use, <u>write</u>	analyze, appraise, calculate, categorize, compare, contrast, criticize, differentiate, discriminate, distinguish, examine, experiment, question, test	arrange, assemble, collect, compose, construct, create, design, develop, formulate, manage, organize, plan, <u>prepare</u> , propose, set up, write	appraise, argue, assess, attach, choose, compare, defend, estimate, judge, predict, rate, core, select, support, value, evaluate

PRE-ASSESSMENT:

I hereby acknowledge that the pre-assessment meeting was held for this Task.

SIGNATURE (Student): _____ DATE: ____/____/20__

TASK: FOR OFFICIAL USE ONLY

SIGNATURE (Lecturer): _____ DATE: ____/____/20__

REMARKS: _____

POST-ASSESSMENT:

I hereby acknowledge that the post-assessment meeting was held for this Task.

SIGNATURE (Student): _____ DATE: ____/____/20__

REMARKS: _____

INSTRUCTIONS AND INFORMATION

1. Answer all questions.
2. Read all questions carefully.
3. Number the answers correctly according to the numbering systems used in this question paper.
4. Write neatly and legibly.

QUESTION 1

Individual assignment. You have been appointed as a head chef at Maruping Lodge in Bloemfontein. One of your first tasks is to develop a manual for junior chefs in the kitchen on the following aspects;

1. Duties and responsibilities of junior chefs.
2. Personal hygiene policies and procedures in the kitchen.
3. Cleaning equipment and storage in the kitchen.
4. Food hygiene practices to prevent cross-contamination in the kitchen.
5. Favourable conditions for growth of micro-organisms.
6. Correct handling of waste in the kitchen and recycling.
7. Reporting illness eg HIV/AIDS in the workplace.
8. Correct dress code in the kitchen.

Learners are expected to present the contents of the manual to the class and spare time for questions to show clear understanding of the manual.

CRITERIA USED FOR ASSESSMENT

DOES THE MANUAL COVER THE FOLLOWING ASPECTS?	1	2	3	4	5
Duties and responsibilities of chefs					
Importance of personal hygiene in the kitchen					
How to clean equipment eg: stoves, fryers, fridges, mixers etc					
How to store equipment correctly					
Favourable condition for growth of micro-organisms					
How to handle waste correctly in the kitchen					
Types of waste to be recycled and reasons for recycling					
HIV/AIDS in the workplace					
Correct dress code in the kitchen					
Presentation of the manual					

TOTAL: (50)

