



HOSPITALITY GENERICS LEVEL 2

ISAT

SUBMISSION DATES FOR ISAT:

PAT 2 Task 3: MUST BE HANDED IN on Monday, the week of **31/08/2020** during your period with me.

IMPORTANT!! ALWAYS use your own words if you use information out of any book. Writing directly out of a handbook or from the internet is plagiarism and you are going to lost marks.

OWN WORK!!! I am going subtract marks for the same work.

Always take the mark allocations of every answer into consideration so that you will receive good marks. Study the criteria for assessment, I am going to use to assess your work.

ISAT

- Every answer must have a number and a heading.
- Remember to focus on the Hospitality industry in all your answers.
- **IMPORTANT:** Hospitality Generics share the ISAT with Food Preparation and Client Services.
- For **Generics you only** have to do the Generics part!!! THAT WILL BE:
TASK 1, 1.1-1.4 (p17 of the ISAT document)
Task 1 you must hand in on the 31/08/2020

TASK 2, 2.1-2.2 (p17)

Task 2 you are going to do in the kitchen. I will let you know of the date as soon I have a date, because the FP is using the kitchen now.

TASK 1: (P17)

Study the SCENARIO on page 16.

- In Generics you must explain how you and your team of five are going to plan and prepare the following two-course breakfast that must pre-prepared to be ready to serve to your guests.
- The breakfast must consist out of:
Fruit for your First coarse and served as the Starter.
Vegetables, starch and a protein for the Second course which will be the Main course.

- 1.1 1. Explain what teamwork is, in the form of a definition. Study Topic 2.
2. Then explain the FIVE task and responsibilities of each team member in preparing the breakfast. I must can see the teamwork or working together to finish the above breakfast.
3. You must divide the preparing of the whole above breakfast into FIVE tasks by explaining who is going to do what/their responsibility to finish the breakfast as a team.

4. Every task must have a team member or team members (telling me who for example, which chef etc.) is responsible and what he/she is going to do/their responsibilities finishing their task.

EXAMPLE/GUIDE to help you with 1.1:

Explain teamwork

Task 1: Remember before you can prepare the breakfast it must be planned.

Task 2

Task 3] Divide the preparing of the rest of breakfast between task 2-3.

Task 4

Task 5 What is the last task in the kitchen after preparing food??? Yes you are correct!.....The cleaning.

STUDY TOPIC 1 to help you with this answer! You must study the kitchen brigade /Food preparation organogram in Topic 1. Study each chef's responsibilities to be able to choose the correct one.

REMEMBER to study all the tasks of the Junior Chef/Commis chef I had given in the class.