

Professional Cookery VRQ 3

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Summer Project 2024

871 Task A

Please complete the draft of the assignment and email your work to me Andy McGowan

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no later than **Friday 23rd August 2024.**

Please include a title page in your work (example as attached) with your name/course/unit number & title of assignment & task number.

Please check your SPaG before submitting your work and set your work out clearly and logically.

This assignment is a report style assignment so short paragraphs with headings are more suitable than an 'essay' style of writing.

Please refer to the 'Help Sheet' when completing the assignment.

Assessment 871 Exploring gastronomy

Task A

Explore the food culture and gastronomy of a chosen country or region. Produce material for a presentation explaining the following influences on the food culture/gastronomy and:

- cultures/religions and migration
- science and technology
- lifestyle changes, the media and individuals
- geography and transportation
- emerging trends
- sustainability

Choose one dish associated with that country or region and suggest a beverage to complement the dish, outlining the reasons for your choice.

Your information can be presented in any format. It could include examples of dishes, products for tasting, visual aids, display boards, information leaflets etc.

Task B

A vast range of food commodities is available today due to the various influences on food culture/gastronomy explored in Task A.

As a chef choosing sources of supply, competitive price and best quality are significant factors. However, there are many other considerations which should be taken into account.

Produce a report explaining the wider considerations for a chef when selecting suppliers and purchasing commodities and products.

Task C

Produce an evaluative checklist covering the factors to be considered when analysing and evaluating dining experiences.

Analyse and evaluate two contrasting meal experiences. Identify the meal types, meals chosen and include beverages.

Task	Pass The candidate has:	Merit The candidate has achieved everything at pass grade and has:	Distinction The candidate has achieved everything at pass and merit grade and has:
A	<ul style="list-style-type: none"> • explained a range of influences on traditional food culture which provide the basic information • given a basic explanation of how key influences have changed national food culture over time • provided visual aids/sample dishes/products related to national food culture • suggested an appropriate beverage to accompany the dish 	<ul style="list-style-type: none"> • provided information on a wide range of influences on national food culture • explained how a range of influences can change food culture over time. Some links have been made between topics • used materials which are relevant to the messages being communicated • well supported reasons for choice of beverage 	<ul style="list-style-type: none"> • produced clear and structured presentation materials that together provide a coherent analysis of how a wide variety of influences have combined to change national food culture • used materials that enhance the presentation and add to the communication of the topic
B	<ul style="list-style-type: none"> • given a basic explanation of the factors to be taken into account when selecting suppliers (maybe some gaps) 	<ul style="list-style-type: none"> • given an explanation of a wide range of factors to be taken into account when selecting suppliers 	<ul style="list-style-type: none"> • given a thorough explanation and clearly expressed a wide range of considerations and associated impacts
C	<ul style="list-style-type: none"> • produced a check list which covers the factors • analysed and evaluated the dining experiences using the checklist 	<ul style="list-style-type: none"> • produced a comprehensive check list detailing the factors for consideration • given a detailed evaluation of each experience in relation to the factors 	<ul style="list-style-type: none"> • critically analysed each experience making well considered evaluations

Task B (Further Guidance)

You should consider the wider aspects which a chef should think about when purchasing commodities and products other than good value and quality.

Ethical considerations, such as, purchasing fair-trade products and supporting local producers and suppliers should be taken into account.

Environmental considerations include an awareness of carbon footprint, the advantages of utilising seasonal produce and ensuring that the supplies selected are sustainable and are sourced with welfare of wildlife and animals in mind.

While dishes can be extremely creative, featuring products that were unavailable just a few years ago, chefs need to be fully aware of the financial requirements of the modern business and how important it is that products purchased are utilised to their full capacity. Storage facilities and stock levels are also factors that a chef needs to consider to ensure that profit targets are met.

The suppliers themselves are also a major point of consideration and chefs will have to consider a wide range of criteria in their selection, such as the type of supplier, reputation, reliability and general terms and conditions of supply need to be considered.

Task 871A Help Sheet

1. Introduction – why I have chosen this country/region.....etc?
2. Map of country/region.
3. Discuss food culture/gastronomy of the country/region in general terms with examples of dishes/drinks (include pictures).
4. Discuss & give examples (including pics) of typical dishes.
5. Food pairing – choose one local dish & one local drink that are traditionally consumed together (e.g. Champagne & Oysters) & explain why they complement each other (include pics).
6. Culture – how has the culture of the country/region affected the gastronomy – agriculture/food production/dining styles etc?
7. Religion – how has religion affected the gastronomy of the country/region e.g. special diets/feasts etc?
8. Science & technology – how has science/technology affected the food choices – e.g. farming methods/restaurant facilities etc.
9. Lifestyle changes, media & individuals – how have social media/magazines/celebrity chefs/styles of dining affected the gastronomy in the country/region chosen.
10. Geography and transportation – how has the geography & transportation links affected the gastronomy of the country/region – e.g. fishing/grassland/cooking fuel etc?
11. Emerging trends – what's new in the country/region chosen?
12. Sustainability – how has sustainability policies e.g. fishing quotas/recycling policies/farm to plate policies etc. affected the gastronomy of the country/region.
13. Bibliography