**SECTION C: PLANNING FOR THE FINAL MENU (8 marks)**

**Task 7: Selecting the dishes to make the final menu**

You will select 3 dishes with accompaniments, garnishes and dressings for the final assessment.

The final dishes can use some of the same technical skills as used in Section B but cannot be the same recipes already cooked.

When selecting the final three dishes you will need to give reasons for choosing the dishes. The following points could be considered when giving reasons for choice:

* Suitability for task
* Research findings
* Technical skills and processes
* Cooking methods
* Sensory properties (appearance, taste, texture, aroma)
* Time available (3 hours)
* Presentation of the final dishes
* Nutritional value/Healthy eating
* Food provenance (e.g. use of seasonal/local ingredients)
* Cost of ingredients/Portion size

After justifying your recipe choice:

1. List ingredients used
2. Skills and methods

**Task 8: Time Plan**

This should include:

* All stages of making the correct order
* Timings for each stage
* Food safety considerations

[](http://www.google.co.uk/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwjpgvmaq6fVAhVHchQKHaq_B6wQjRwIBw&url=http://www.sociologyblog.co.uk/laws-blog/blog/_archives/2010/7/6/4572007.html&psig=AFQjCNFIEJ80laNah0jWx4abQW5tgKHTrQ&ust=1501171821385001)

Grade 9-8 Students: You will need to discuss the functions of the ingredients in your time plan to achieve maximum marks for this section

Time plan tips:

* Colour code your dishes
* Use the time plan template in Shared Documents/Pupils Read Only/Food/Food Preparation and Nutrition GCSE