**SECTION D: MAKING THE FINAL DISHES (30 marks)**

**Task 9: Before the practical assessment**

You can wash vegetables, weigh ingredients and line tins

**Task 10: Prepare, cook and present the final dishes**

* You will have to follow your own time plan so make sure it is accurate.
* Show good organisation and hygiene and safety
* You can make one portion of each dish or present the full dish
* A range of finishing techniques should be used to produce a high standard of presentation of the final dish
* The expectation is that most of the washing up is carried out throughout the practical assessment.
* All final dishes must be photographed