

GCSE CATERING

CONTROLLED ASSESSMENT TASK 1

Completed by current Year 11, at the end of Year 10

Afternoon teas are very popular and are an excellent way for chefs to demonstrate their skills at producing baked products.

Prepare, cook and serve four items, at least one of which must be savoury that could be offered as part of an afternoon tea menu.

	
<p>Welsh rarebit Chocolate cheesecake cupcakes Fruit tart Scones with clotted cream & strawberries</p> <p>By Morgan Phillips</p>	<p>Mini savoury pies Jam sandwich biscuits Naughty but nice cupcakes Chocolate Roulade</p> <p>By Lowri Salvage</p>



Cheese scones
Quiche Lorraine
Sausage rolls
Fresh cream gâteau

By Rebecca Williams



Mini fairy pastries
Custard kisses
Scones with jam & cream
Strawberry gâteau

By
Abbie Leigh Nicholas

GCSE CATERING

CONTROLLED ASSESSMENT TASK 2

Completed by pupils currently in Year 11

The local hotel in your area is holding an international week. As the trainee chef you have been invited to take part and have been asked to prepare a two-course meal from a country of your choice.



Italy

Figs wrapped in Parma ham & blue cheese
Served with garlic bread and a salad garnish

Bacon & Mushroom Tagliatelle
with a tomato sauce

Served with an Italian flag salad

By
Abbie Leigh Nicholas

Italy

Risotto stuffed peppers

Spinach pinwheels
with tomato & pepper sauce

Homemade focaccia bread

By
Katie Hodgkins





China

Oriental egg fried rice
with sweet chilli sauce

Chilli Beef Stir Fry

By
Morgan Phillips

Italy

Chicken & Broccoli Alfredo

Served with
homemade Ciabatta bread

Raspberry Tiramisu

By
Marina Thomas



India

Beef samosa's
served with cucumber raitia

Mango & Chicken Curry
accompanied by rice and naan bread

By
Abigail Blake



India

Onion bhaji
Vegetable samosa
Vegetable pakora
served with mango chutney dip

Curried Quorn chapatti wraps
with a chickpea & red pepper curry

By
Ieuan Thomas

