

Scenario

The Lagoon Leisure Centre has a new swim and meet club for toddlers and parents. The club is held every Thursday. Toddlers and parents enjoy a swim and then have lunch in the *Blue Parrot Café*, which is situated within the leisure centre.

The club price includes swimming for one **parent** and **toddler** as well as a meal for each in the *Blue Parrot Café*.

The Lagoon Leisure Centre is based in a coastal town that benefits from the surrounding countryside. Therefore, most of the produce used in the dishes are fresh, locally sourced, and seasonal.

The *Blue Parrot Café* is a medium size provision with 15 family tables available. Back of house has a large kitchen with a range of specialist, handheld, and electrical equipment available.

As a commis chef for the *Blue Parrot Café*, you have been asked to plan, prepare, cook, present, and review **two** dishes.

The dishes can be starters, main courses, or desserts.

You will need to:

- analyse the assignment brief and recommend **two** dishes, **one** for each of the customers named in the brief.
- each dish may be either a starter, a main course or a dessert and each dish should include any appropriate accompaniments.
- produce a production plan to show how the practical preparation, cooking, and presentation will be completed within the allocated time.
- complete the preparation and cooking of the **two** dishes.
- evaluate and review the dishes.
- review your own performance.