Level 2 Diploma in Culinary Skills.

As part of the induction process on to Level 2 Diploma we would like you to complete the following tasks. All work to be completed and brought with you to college on the first day back for marking.

**Task 1**

One of the topics you will be covering is Catering Operations, Costs and Menu Planning. In preparation for this we would like you to research the following and put together a small assignment, this may be typed or handwritten.

**Brief**

You are planning to open a restaurant and are required to put together a proposal for investors. You need to plan for a restaurant theme or concept that you would like to open, it can be anything from Fine Dining to All American Barbecue, Spanish to Sushi.

Information you should include in your proposal:

* *Chosen restaurant theme/concept- what kind of restaurant are you creating? Why have you chosen this theme or concept? Do you have a name for the restaurant?*
* *The location of the restaurant- explain where you will open the restaurant, it can be anywhere you want it to be but you need to explain why you have chosen that area.*
* *Customer base- who are you hoping to attract to the restaurant and why?*
* *What type of menu will you offer- (a la carte, table d’hote, Buffet), The menu style needs to match your food production method and theme*
* *What type of food service- will it be table, family, silver service or buffet? Why have you chosen the food service style you have?*
* *Type of food production- will the food for the restaurant be cooked fresh to order, bought in microwave, canteen production or batch cooked?*
* *What will the style of the restaurant be? Relaxed, informal, fine dining etc. Describe the restaurant experience, what will the interior look like?*
* *How would you advertise the restaurant? Think of ways you could advertise that would meet your chosen customer base?*

*Lay your work out in either Ariel, Calibri or Times New Roman font size 12. Use sub headings for each section. Care should be taken with spelling, punctuation and grammar and appropriate technical vocabulary used.*

**Task 2**

Create a table of the mother sauces used in classical cookery, identify the base for each sauce, write a short description of the production method and give 3 derivatives of the sauce.

Below is an example;

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | Sauce 1 e.g. Béchamel | Sauce 2 | Sauce 3 | Sauce 4 | Sauce 5 |
| Key ingredients and base | White Roux base,  Milk infused with a clouté |  |  |  |  |
| Production method | Make roux, cook to white stage,  Add milk gradually.  Cover and simmer for 30 minutes |  |  |  |  |
| Derivatives | Mornay (Gruyère cheese and Parmesan)  Parsley Sauce,  Cream sauce. |  |  |  |  |

If you have any questions please contact either [joseph.hunt@sheffcol.ac.uk](mailto:joseph.hunt@sheffcol.ac.uk) or [andrew.gabbitas@sheffcol.ac.uk](mailto:andrew.gabbitas@sheffcol.ac.uk)

Kind regards,

Catering and Hospitality