

New  
Specification



**General Certificate of Secondary Education**

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## **Hospitality**

Unit 3:

Food and Beverage  
Preparation and Service

**[GPT31]**

**VALID FROM SEPTEMBER 2017**

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**Candidates' work to be submitted May 2022**

Controlled Assessment Tasks must comply with the Regulations as detailed in the Subject Specification.

NB: Some Controlled Assessment Tasks instructions may constitute more than 1 page.

Please check you have all the information you need to complete the task if printing from a computer.

Portfolio Tasks

Event or Function

**Teacher Notes:**

- **Candidates do not produce a time plan for Tasks 1 and 2.**
- **A time plan is required for Task 3**

**Portfolio Task 1**

You are setting up a new high street café and you want to investigate the use of small electrical labour saving equipment to produce starters for the menu.

- (a) Identify 3 items of small electrical equipment that would be suitable to use in your café. (AO1)
- (b) Select and research one item of small electrical equipment from part (a) to prepare a starter. Justify why this piece of equipment would be useful when making your chosen starter. (AO1)
- (c) Prepare, cook and serve your chosen starter in one hour 30 minutes. Include photographic evidence of your work. (AO2)
- (d) Evaluate your work. (AO3)

**Portfolio Task 2**

The restaurant in your local shopping centre is updating its menu. You are responsible for creating the menu.

- (a) Identify three possible chicken based dishes to include on the mains section of the menu (AO1)
- (b) Select and research one of the dishes and justify your choice (AO1)
- (c) Prepare, cook and serve your chosen dish in one hour and 30 minutes  
Include photographic evidence of your work (AO2)
- (d) Evaluate your work (AO3)

### Portfolio Task 3

The chef in a local diner wants to introduce a light bites menu. The choice includes savoury and sweet items.

- (a) Create a light bites menu to include three savoury and three sweet choices. (AO1)
- (b) Produce a planning sheet for the preparation and service of two menu items within a one hour and 30 minutes time frame. The plan should include the following:
- Ingredient list;
  - Equipment and resources list;
  - Time plan; and
  - Calculations for the selling price of each item for the menu. (AO1)
- (c) Prepare and serve your chosen light bites for two people in one hour and 30 minutes. Include photographic evidence of your work (AO2)
- (d) Evaluate your work (AO3)

## Event Assessment Evidence

Candidates must be involved in the planning, implementing and evaluating an event or function for at least 5–10 people.

Examples include:

- a themed meal;
- a buffet lunch; or
- a fund raising event.

The assignment must include the following:

**(a)** Task analysis. (AO1)

**(b)** Planning, including:

- resources and equipment;
- methods and an ingredients list;
- individual job role; and
- a time plan.

(AO1)

**(c)** Practical skills, including:

- a range of skills;
- an understanding of personal hygiene and safety;
- selecting and using equipment and ingredients safely and hygienically;
- organising and sequencing activities and identifying priorities; and
- producing an outcome that is appropriate to the task.

(AO2)

**(d)** Team evaluation. (AO3)

**(e)** Personal evaluation. (AO3)