

## Tipologia D

## Professional practice

M: Modules

D: Dossier

M1	Design an online accommodation survey to evaluate a hotel's facilities and services.
M2	Write a brief for a kitchen designer, detailing how you would like the different kitchen areas and sections to be located and why.
M3	Your head chef has asked you to write instructions on how to clean and fillet a fish for a group of trainee commis chefs.
M4	Plan a dinner menu using different cooking techniques. You should include: a starter, a main course, a side dish and dessert and provide details of the ingredients and methods.
M5	Design a menu for a new chain of fast food restaurants, which aims to attract families. You should use a suitable style and include appropriate content for your menu.
M6	Write a list of basic kitchen health and safety rules for display on the kitchen wall, aimed at preventing food transmitted infections, contamination and food poisoning.
M7	The food and beverage manager has asked you to write a section for the staff manual about the best ways of dealing with common customer complaints.
M8	You are the food and beverage manager. Write a brief job description for a front-of-house or kitchen brigade role of your choice. Include information about necessary skills, experience and qualifications, as well as details of the role and responsibilities.
D1	Write a short article for a food and travel guide about the culinary geography of Italy.
D2	Outline plans for a festival in your town, religious or cultural, domestic or imported. Include details of the menu, ambience and entertainment.
D3	You are responsible for organising a street food festival in your town or city. Write an outline of the different food stalls which will be present at the festival. The food should reflect all your community's cultural influences, indigenous and foreign.
D4	Start a food blog based in your town or city. You should include: a catchy name for your blog, a pseudonym to blog under, an opening blog entry and a menu of items you are going to blog about.
D5	Write a five-day menu for primary school children. The menu should be healthy, nutritious, varied and appealing and consider common food allergies and intolerances; dietary requirements such as vegetarianism and religion; food miles, cost and fair trade. Include: two starters, two mains, two side dishes and two desserts for each day.