





ANNEXE 3

ASSESSMENT STANDARD AND MODALITIES FOR THE ECO-CATERING "KITCHEN ASSISTANT"

In order to verify the trainees' knowledge and learning outcomes on all of the subjects covered during the ec0-kitchen assistant training module, we suggest carrying out a comprehensive and integrated examination that enables verification that all the identified skills have been acquired.

The advantage in this is to create linkages and strongly integrate all of the learnings covered. This examination is consistent with complementary timings and tasks. It is flexible and easier for the various European partners to implement and take ownership of. All aspects of this real-life work situation are covered.

Key activity n°1:

Formulate the general knowledge relating to sustainable catering

TU1: on completion of the training unit, the trainee will be able to: understand the sustainable alternatives to a 'classical' diet, recognise certifications and labels, understand the importance of consuming seasonal and local produce.

Sequence 1: the principles of eco-catering

Sequence 2: the local and cultural heritage

Sequence 3: the calendar of produce and its principles

Sequence 4: knowing certifications and the components of labelling and products

Key activity n°2:

Respect the environment, manage resources and waste

TU2: on completion of the training unit, the trainee will be able to: manage energies in a responsible manner, work on making savings, reduce and recover waste.

Sequence 1: energy

Sequence 2: waste

EVALUATION METHOD:

- The examination will take place in a professional kitchen
- The examination will be carried out as a real-life situation in which the trainee will have to present his/her work to the customer (WBL framework).

MODALITY OF THE EXAMINATION:

1. Tasks to be carried out

The trainee will have to prepare a 4-person menu (starter, main course, dessert and accompanying drinks) based on a recipe they have devised themselves and where they will have to be able to do the following:

- The trainee will have to explain to the examiners, in a simple way and without going into detail, why his/her menu and drink selection may be considered as a sustainable catering dish, providing 3 relevant reasons (cf KA1 S1)
- The trainee will have to offer dishes that are nutritionally balanced (cf KA1 S1).
- The trainee will have to provide a menu that comes from short distribution circuits and that can represent the region's cultural heritage (cf KA1 S2)
- The trainee will have to be able to present the producer(s) that enable him/her to create the menu (cf KA1 S2).
- The trainee will have to ensure that the produce used in his/her menu are in season (cf KA1 S3).
- The trainee will have to ensure that the produce used is sustainable (cf KA1 S4).
- The trainee will have to be able to offer an alternative to his/her dish in case of allergy or intolerance (cf KA1 S4).
- The trainee will have to prepare his/her menu using actions and techniques that are energy efficient (cf KA2 S1).
- The trainee will have to prepare his/her menu in a manner that reduces waste as much as possible and that fully utilises the chosen (cf KA2 S2).

2. Examination conditions (the stages will be determined according to the training centre and the examiners)

- The trainee will have 3hrs to compose the menu and drinks as requested.
- The trainee will have 2hrs to draw up the list of orders.
- The trainee will have 4hrs to prepare the dishes in his menu in the kitchen.
- The trainee will have 1hr to present and plate his dishes to the customers. S/he will not have to serve the dishes her/himself, a waiter will do this. However, S/he will have to present the overall menu at the beginning of the meal and present each element (starter, main dish, dessert) and each drink after they have been served.
- The trainee may have the assistance of a helper in the 4hrs preparing the dishes in the kitchen and the hour during which s/he will present and plate the dishes.
- The trainee may receive support from a trainer to calculate the quantities of produce on his/her order list.
- The trainee may use the internet and/or the trainer's contacts to source the local, organic, fair trade producers s/he needs.
- The budget for the menu will be determined by the training centre that is carrying out the examination.

ASSESSMENT MODALITY:

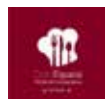
1. Criteria (see the table below)
2. Indicators (see the table below)
3. Level for success



Criteria	Indicators	Levels for success	OK	KO
The conditions for carrying out the examination are met	The execution deadlines were met	The indicator must be met		
	The basic instructions for the work were carried out (creation of a 4-person menu: starter, main course, dessert)	Margin of 1 error		
The explanation given by the trainee as to why his/her dish is sustainable is relevant (three arguments)	The trainee gave three reasons to justify that his/her menu is sustainable	At least two reasons were given		
	The explanations are correct, clear and simple	The indicator must be met		
The design and preparation of the menu is autonomous (taking account of the support and assistance provided for in the preparation conditions)	The trainee draws on his/her research and or knowledge, s/he uses course materials, has carried out prior research, etc.	The trainee draws at least once on a training resource or a research		
	The trainers/examiners were solicited for valid reasons (curiosity, particular difficulty, ...) in the preparation of the menu.	No more than three invalid requests.		
	If applicable, the trainee calls on the trainer to deal with a hazard.	This indicator must be met		
The preparation of the menu is sustainable (limit waste, do not use too much energy...).	The trainee has used 3 eco-catering techniques/actions in the preparation of the menu.	At least 2 techniques/actions were used		
	The trainee used the ingredient waste reduction techniques (re-use of peelings, use of all consumable parts, FIFO...).	At least one technique was used		
	The trainee ensured s/he did not use too much energy or demonstrated a particular attention to this issue	This indicator must be met		
The explanation about the origins of the produce and its added-value is relevant	The trainee provided two explanations of a nutritional nature on the produce used	At least one element was given		
	The trainee can make sense of the main elements on the labels (breakdown by fats, sugar/protein, identify harmful products and non-natural additives, calories)	This indicator must be met		
	The trainee can explain the various designation labels on the selected products.	At least one designation label was correctly identified and explained		
	The trainee can say whether one of the main known allergens is present in his/her recipe (gluten, lactose, nuts).	This indicator must be met		

Pass level = 2/3, or 9 "OK" /14

Thank you to all the partners who have actively contributed to the development of this pedagogical support



This project has been funded with support from the European Commission.



This project has been funded with support from the European Commission. This publication [communication] reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.