

Initial Issue (21/05/2014)

The staff at XXXX School would like to have a 3 course meal catered for them in their staffroom. The meal must coincide into \$20 per person.

Student 6: High Not Achieved

NZQA Intended for teacher use only

Initial Brief (21/05/2014)

2

We (Y13 FNT) will prepare a Staff dinner for the teachers at XXXXXXXX School in the Staff Room. There will be 42 diners. The meal will be three courses, starter, main and dessert. This meal will be served on the 10th June, on a Tuesday at 6:30pm.

Second Brief (07/06/2014)

3

I will be preparing a 'Staff Dinner' for some teachers and their spouses/acquaintances. The meal will be three courses, starter, main and dessert. This meal will be served on the 10th June, on a Tuesday at 6:30pm. Miss XXXX, Miss XXXX and Miss XXXX are my primary stakeholders, and I will craft my menu to meet their needs. My stakeholders all tend to like rich foods, and all would prefer a medium/small serving for their meals. None of my stakeholders have any major allergies, however Miss XXXXX has got minor allergies, specifically to corn. All Stakeholders are from the XXX Department.

Third Brief (23/06/2014)

4

I will be preparing a 'Staff Dinner' for some teachers and their spouses/acquaintances. The meal will be three courses, starter, main and dessert. This meal will be served on the 10th June, on a Tuesday at 6:30pm. Miss XXXX, Miss XXXX and Miss XXXX are my primary stakeholders, and I will craft my menu to meet their needs. My stakeholders all tend to like rich foods, and all would prefer a medium/small serving for their meals. None of my stakeholders have any major allergies, however Miss XXXX has got minor allergies, specifically to corn. My menu will have three courses; Spinach and Filo Triangles, Lasagna with a Garden salad, Tan Square with vanilla Ice cream. These dishes will be crafted to fit into my maths theme for the evening. I will be serving in conjunction with XXXX, and we will coordinate our serving and clearing on the night, and assist each other if one of us is running behind time.

Final Brief (2/07/2014)

5

I will be preparing a 'Staff Dinner' for some teachers and their spouses/acquaintances. The meal will be three courses, starter, main and dessert. This meal will be served on the 10¹ June, on a Tuesday at 6:30pm. Miss XXXX, Miss XXXX and Miss XXXX are my primary stakeholders, and I will craft my menu to meet their needs. My stakeholders all tend to like rich foods, and all would prefer a medium/small serving for their meals. None of my stakeholders have any major allergies, however Miss XXXX has got minor allergies, specifically to corn. My menu will have three courses; Spinach and Filo Triangles, Lasagna with a Garden salad, Tan Square with vanilla Ice cream. These dishes will be crafted to fit into my maths theme for the evening. I will be serving in conjunction with XXXX, and we will coordinate our serving and clearing on the night, and assist each other if one of us is running behind time. We are both sharing a mathematics theme, I will be working with her on the laying out and preparation of *our* dining area. We will consult each other on any major decoration decisions. We will also be attempting to keep *all* glassware and utensils/cutlery uniform across the evening, once more to ensure a professional atmosphere and also create a seamlessness between XXXX's and my own dinners. My meal will fit into my \$60 budget, and I will be conscious in my food practices. Eg, how I will store and dispose of any food scraps or extras. We will be borrowing extra tables and chairs from the Senior College Library, which we will return at the end of the evening. These tables seat around 3 people each, so there should be around one table per Student serving the meal. We will be covering the notice boards around the staff room, in an attempt to keep any confidential information that way. We will use candles to create a 'restaurant-y' mood. We will also use professional, nice plates instead the usual brown, scratched ones in the foods pantry. We will also be using nice, matching cutlery sets to ensure that there is a professional atmosphere maintained. We will also be laying the tables in a full 'Table D'Hote' fashion, as we were taught on the CPIT STAR course. Our table will also reflect our 'Maths' theme, using colours such as black and white. We will have our 'Math Themed' menus on the table, once more creating a sense of professionalism. They will also provide an easy conversation starter, as all of our diners are from the maths department, we hope that they will be able to laugh over the menu. We will all be wearing our school uniforms, as these look 'sharp' and more professional than mufti. We have also been supplied with special 'XXXX School' serving aprons. Once more this will make us look more professional, adding to the night's atmosphere.

Physical Environment

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The setting for the 2014 Staff Dinner is the XXXX staffroom, above student services. It is important for us to generate as much as possible, a suitable restaurant atmosphere. This will make the whole evening feel as genuine and professional as possible. There are a few steps that I will take to ensure this.

Firstly, we will use candles to create a 'restaurant-y' mood. We will also use professional, nice plates instead the usual brown, scratched ones in the foods pantry. We will also be using nice, matching cutlery sets to ensure that there is a professional atmosphere maintained. We will also be laying the tables in a full 'Table D'Hote' fashion, as we were taught on the CPIT STAR course. Our table will also reflect our 'Maths' theme, using colours such as black and white. We will be bringing in various 'restaurant-y' decorative pieces to make the physical environment suit my brief.

We will be cooking food in the Food and Nutrition Classroom, and plating up in the staffroom. We will have 'pop-up' screens separating the dining area from the serving area, continuing to ensure the professional environment.

Unfortunately, the Staff Room does not have adequate seating or tables. To solve this problem, we will be borrowing extra tables and chairs from the Senior College Library, which we will return at the end of the evening. These tables seat around 3 people each, so there should be around one table per Student serving the meal.

As many Students have decided to pair up and share a theme, we will most likely have to move tables around to accommodate for these numbers. This means that we will be pushing tables and chairs into appropriate positions. As I am partnered with XXXX, and we are both sharing a mathematics theme, I will be working with her on the laying out and preparation of *our* dining area. We will consult each other on any major decoration decisions. We will also be attempting to keep *all* glassware and utensils/cutlery uniform across the evening, once more to ensure a professional atmosphere and also create a seamlessness between XXXX's and my own dinners.

As the dinner is being hosted in the Staff Room, which is a professional teaching environment, we will be covering the notice boards around the room, in an attempt to keep any confidential information that way.

Social Environment

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Because the Staffroom has not been set up for our meal, we will need to adjust the seating arrangements to suit the situation. This is for social reasons. At present, tables in the staffroom are both not present or not facing each other. If we kept them this way, it would make it extremely difficult for there to be any social interactions between individuals. To solve this problem, I will be placing the tables in suitable groups (to coincide with the number of diners), so everyone is facing each other. This helps to enable social interactions, and avoids awkward silences along with shouting across the room.

We will have our 'Math Themed' menus on the table, once more creating a sense of professionalism. They will also provide an easy conversation starter, as all of our diners are from the maths department, we hope that they will be able to laugh over the menu...

We will use candles, table cloths, nice cutlery and professional table-laying skills, to create a professional, social restaurant-y atmosphere. This as important as we are serving the meal in their workplace. We want them to feel like they can relax, and that this isn't a staff meeting. We want to make them feel comfortable, enabling them to continue with social interactions, as you would in a restaurant.

We will all be wearing our school uniforms, as these look 'sharp' and more professional than mufti. We have also been supplied with special 'XXXX School' serving aprons. Once more this will make us look more professional, adding to the night's atmosphere.