RESTAURANT SERVICES

Remote Assessment September 2020

Candidate Instructions
- The word limit for each of the 4 questions is 750 words, giving a total assignment word limit of 3000 words.
- Write your total word count after each response.
- Responses must be your own work, based on your personal study and/or research.
- You must acknowledge all material and sources used in the preparation of your responses (books, articles, reports, lecture notes, and any other kind of material) in a list at the end of each response. A formal referencing system such as Harvard is advised but is not an essential requirement to gain all the marks available under communication and originality.
- Plagiarism is a serious offence. Do not copy in part or whole the work of other students and/or persons.
- You must include the following Candidate Declaration at the end of your submission:
  "I declare that this work is entirely my own with the sources of information I have used clearly identified and acknowledged".

Instructions for typewritten responses
- At the top of each page include your full name, Student ID Number, Centre Name and the title of the ICM Unit for which you are submitting.
- Submit your response in Arial font, black, minimum size 12, single-spaced with normal margins.
- Clearly indicate the question number for all of your responses.
- Number each page of your work.

Instructions for handwritten responses
- At the top of each page include your full name, Student ID Number, Centre Name and the title of the ICM Unit for which you are submitting.
- Submit your work in blue or black ink, in legible handwriting on lined paper.
- Clearly indicate the question number for all of your responses.
- Number each page of your work.

Advice
- Read each question several times before you answer it.
- Plan your answers before you start writing the full responses.
- Up to 5 marks are available per question for communication and originality.
- Check all your answers for content and plagiarism before submitting your work.
- Prepare your responses using the resources provided by ICM, the ICM Remote Assessment guidance and any material provided by your ICM Approved Teaching Centre.

ANSWER ALL QUESTIONS

1. The food service industry includes several different sectors. Describe the service standard, skill and purpose of the following sectors of the food service industry. In your response you must provide a detailed account, using examples to support your description.
    - Fine dining restaurant
    - Fast food outlet
    - Exhibition centre
    - Motorway service station
    - Industrial catering

    (Word limit 750)   **[25 marks]**

2. As a sommelier for a large restaurant, you have been asked to write a magazine article explaining the main characteristics of aromatised wines and the traditional tasting techniques which are used when tasting wine. In your article you must demonstrate an understanding of the underpinning concepts and ideas of the characteristics of wine and wine tasting.

    (Word limit 750)   **[25 marks]**

3. A restaurant waiter requires a good level of knowledge of menu items. Describe the main items required for each of the following steak dishes. In your response you must provide a detailed account of the ingredients, equipment, accompaniments and covers for each dish.
    - Entrecote double steak
    - Steak tartare
    - Steak Diane
    - Steak au poivre

    (Word limit 750)   **[25 marks]**

4. Food and beverage matching has become a popular demand on both the waiting staff and sommelier. Suggest a menu based on your knowledge of food and beverage matching, giving detailed reasons for your choices. The menu must contain at least three options for starters, mains and desserts, with a suitable dish accompaniment and a beverage that will enhance each. Your response must be based on knowledge of food and beverage.

    (Word limit 750)   **[25 marks]**

END OF QUESTIONS