



CUL1114

CUISINE AND RESTAURANT OPERATIONS

PRACTICAL EXAM

Subject Lecturer
JOSEPH TANG

Email: joseph.tang@berjaya.edu.my

Practical Exam	CUL1114 – CUISINE AND RESTAURANT OPERATIONS
Course and Group	
Lecturer's Name	
Assessor' Name	
Date	

ASSESSMENT SHEET – PRACTICAL EXAM

1 – Very poor 2 – needs improvement 3 – satisfactory 4 – good 5 – very good

ASSESSMENT CRITERIA	1	2	3	4	5
Personal Grooming and Personality					
Standard for grooming according to the theme					
Behaviour of the service team					
Mise-en-place and Mise-en-scene					
Standard for Greetings and Seating the guests					
Standard for product knowledge/menu/tableware					
Standard for handling glassware					
Standard for handling flatware					
Standard for handling service tray/service plate					
Standard for proper serving techniques					
Standard for safety and hygiene practice					
Standard for mise-en-place preparation					
Standard for table setting according to the theme					
Kitchen team and Service team communication					
Efficient in providing guest needs and wants					
Standard for overall time management from the beginning till the end					

Group Work					
Theme – Decoration					
PR Communication					
Team Work					
Menu Design					
Stewarding					
Service Flow					
TOTAL MARKS		PERCENTAGE			