



Food Science and Nutrition: BRIDGING ACTIVITY

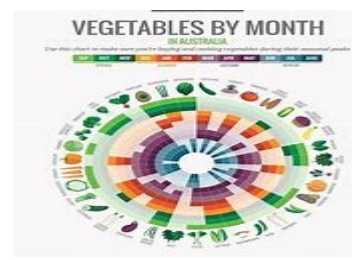
LEARNER ASSIGNMENT BRIEF

A budding food catering enterprise has secured an exciting opportunity to promote their innovative culinary concept at a forthcoming pop-up restaurant in their local town centre. This presents a prime occasion to introduce their fare to the public, potentially expanding their customer base significantly.

Their culinary vision revolves around crafting wholesome, flavourful dishes utilizing fresh, seasonal ingredients. Collaborating with a nutritionist, the pop-up is committed to offering meals that align with healthy eating principles.

Your task is to create a selection of menu offerings for the pop-up, focusing on a three-course meal that not only adheres to the nutritional ethos but also highlights the chef's culinary skills. Your proposed menu should encompass a starter, main course, and dessert.

Additionally, you'll be responsible for meticulously planning, preparing, and photographing these dishes for inclusion in promotional materials such as leaflets and flyers to be distributed for the pop-up event.



TASKS

1. Select and justify suitable dishes to meet the nutritional needs and requirements of clients, and showcase your use of
 - three advanced preparation techniques
 - three advanced cooking techniques
 - complex presentation skills
2. Prepare, cook and present your three-course meal.
3. Evaluate and justify your dishes, including the following, nutritional label, cost and photos.
4. Present your work either in a Word or PPT document and hand it in for your September start.