Level 1/2 Hospitality and Catering: Unit 2: 2.4.2 Reviewing own performance





Decision making

- What were your strengths in completing the written tasks?
- · What were your strengths in choosing dishes?
- How could you improve weak decisions?
- Were the dishes easy to make together?
- What were the disadvantages of the chosen dishes?
- Did your dishes meet the needs of the provision?
- Did your dishes meet the needs of your two groups (nutrition and cost)?

Planning

Was the practical session plan in a logical order?

- Discuss your strengths.
- Discuss your weaknesses.
- Suggest improvements.

Were you able to keep to the plan during the practical session?

- Discuss your strengths.
- Discuss your weaknesses.
- Suggest improvements.

Organistation

How did you organise your written tasks?

- Discuss your strengths.
- Discuss your weaknesses.
- Suggest improvements.

How did you organise your workstation during the practical session?

- Discuss your strengths.
- Discuss your weaknesses.
- Suggest improvements.

Time management

How did you manage your time when completing the written tasks?

- Discuss your strengths.
- Discuss your weaknesses.
- Suggest improvements.

How did you manage your time during the practical session?

- · Discuss your strengths.
- Discuss your weaknesses.
- Suggest improvements.