2014

Advanced Restaurant Techniques

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Assessment & Feedback Use Cases

ADVANCED RESTAURANT TECHNIQUES

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This use case describes how one assessment method was designed and implemented by a lecturer or a group of lecturers in DIT. The use case was compiled from an interview conducted as part of **DIT's RAFT project (2013-14),** the aim of which was to provide a database of assessment practices designed and implemented by academic staff across DIT.

Lecturer

Mike O'Connor

Programme and year on which assessment was offered

- BA Culinary Arts, Year 2
- BA Culinary Entrepreneurship, Year 2

Description

This is a food and beverage module. Marks are awarded each week and then at the end of the module students undertake a practical assessment. They also develop a portfolio of what they have done throughout the module and compare that with books/published research of the different techniques/presentations that they have learnt in the form of a reflective diary.

Why did you use this Assessment?

As it develops skills that these students need to be proficient in.

Why did you change to this form of assessment?

This has always been the way that this module is assessed.

How do you give feedback to students?

Verbally at week 7 the lecturer speaks to each student about their performance and gives them an indicative mark. Also as they are marked each week they are getting instant feedback on a weekly basis.

What have you found are the advantages of using this form of assessment?

- Instant learning
- Hands on
- Encourage constructive self criticism
- They can compare with their colleagues for taste as all make slight variations of each dish

What have you found are the dis-advantages of using this form of assessment?

- Students are put under pressure
- It is difficult if a student misses a class
- It is difficult if students are on the wrong course
- It is difficult if students have picked up bad habits in industry
- It is time consuming and labour intensive

If another lecturer was using this assessment method would you have any tips for them?

- Be prepared – have a plan for week 1-13
- Have a very clear list of what is being assessed on a weekly basis

Do you have any feedback from students about this assessment?

- It is sold to students on the basis that it is continuous assessment and continual commitment is rewarded
- They like to taste the food