SHIFT EVIDENCE – PRACTICAL LOG SHEET

Unit code		**Unit title**	
Student		**Student no.**	
First service period	____ / ____ / 20 ____	**Last service period**	____ / ____ / 20 ____
Workplace		**Supervisor**	
Address			

INSTRUCTIONS:

- The student is to complete a page for each logged service period.
  NOTE: to be competency in this module, the student must complete at least **number (digit)** shits demonstrating a variety of different service styles.
- Each page is to be fully completed or may not be accepted as valid evidence.
- Write clearly and write in full sentences.
- SECTIONS 1-4: Place a tick in each box indicating what you have completed during each service period.
- SECTION 5: List any food items you may have prepared during service, any mise en place you carried out and the pack down procedure you carried out.
- SECTION 6: Give a brief description of the dishes you prepared over this service period.

TRAINER VERIFICATION

_____   _____   _____ / _____ / 20 _____

Trainer Assessor Name   Signature   Date

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SERVICE PERIOD NO:		1.	SERVICE DATE:	_____ / _____ / 20 _____		
EACH OF THE 6 SECTIONS MUST BE FILLED OUT						
1	**Service period**	☐ Breakfast	☐ Lunch	☐ Dinner	☐ Supper	
		☐ Morning/ afternoon tea				
2	**Menu type**	☐ A la carte	☐ Set menu	☐ Buffet	☐ Function/ banquet	
		☐ Cocktail party				
3	**Cookery methods used**	☐ baking	☐ baking	☐ boiling	☐ braising	
		☐ frying- deep	☐ frying- pan	☐ grilling	☐ shallow frying	
		☐ poaching	☐ steaming	☐ stewing	☐ roasting	
		☐ Sous Vide				
4	**Commercial equipment used**	☐ range	☐ oven	☐ combi oven	☐ microwave	
		☐ grill	☐ griddle	☐ deep- fryer	☐ salamander	
		☐ food processor	☐ blender	☐ mixer	☐ slicer	
		☐ steamer	☐ bain marie	☐ bratt pan/ tilting frypan		
		☐ cryovac machine				
5	**Mis en place** Please include food items prepared	☐ Yes ☐ No List:				
	Pack down	☐ Yes ☐ No List:				
6	**Dishes prepared and served:** Please include a brief description					
VERIFICATION SIGNATURES						
Student:				**Date:**	____ / ____ / 20 ____	
Supervisor:				**Date:**	____ / ____ / 20 ____	

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