

## VIDEO PORTFOLIO MENU – FOR COOKS AND CHEFS

As part of the Documentary Evidence assessment, applicants are required to demonstrate the range their culinary skills and techniques in Western cuisine, and against the list of competencies from the qualification relevant to their nominated occupation.

You are therefore required to provide a video portfolio for a set menu containing four menu items as below:

### SET MENU

**1) BREAD:**

At least one accompanying sweet or savoury bread type product (eg. baguette, bread rolls, unleavened bread)

**2) APPETISER:**

At least one Appetiser dish with the following components:

- Must contain at least 1 type of seafood (eg. fish, shellfish, crustacean)
- Must have at least 1 pastry element (eg. puff pastry, short crust, choux)

**3) MAIN:**

At least one Main dish with the following components:

- Must contain at least 1 type of meat (eg. poultry, beef, lamb, game)
- Must have at least 1 type of accompanying sauce (eg. jus, demi-glace, béarnaise, puree)
- Must have at least 1 accompanying vegetable/farinaceous side dish (eg. roasted vegetable, salad, gratin)

**4) DESSERT:**

At least one Dessert dish with the following components:

- Must have at least 1 dessert element (eg. Pannacotta, Crème Caramel, Meringue)
- Must have at least 1 cake element (eg. sponge, mousse, muffin)

### **Video Content**

You must produce a video portfolio of all 4 menu items (Bread, Appetiser, Main, Dessert) – a total of 4 videos. The videos should include the preparation and processing of ingredients, the production process, as well as the final product. For each menu item, all required elements must be included.

As an example, each video can be modelled after a generic Youtube cooking instructional video – with narration of what dish is being produced, what ingredients are being used, the cooking/production steps, and the final product. The purpose of the video portfolio is to demonstrate your culinary knowledge and techniques, and should be filmed as such.

The food items do not need to be from your current workplace menu, and can also be produced outside of your workplace kitchen (eg. your own home kitchen). You may also opt to provide more than one dish per menu item if you wish to demonstrate your range of skills.

As you will be assessed against the AQF qualification, please provide only Western cuisine type of dishes. William Angliss Institute does not conduct Skills Assessments for Asian Cookery.

## **Video Format**

Each video should be labelled and titled according to what the video is about (eg. name of appetiser dish, cooking step, etc). File names should not exceed 30 characters, and should not include special characters such as semi-colons, etc, as they may be unreadable on the Windows platform. You may opt to supplement your videos with photos if you wish. If you are providing photos to supplement the video portfolio, the same rules apply for each photo file.

Videos should include your voiceover narration of what is happening in the video, such as introducing the dish being prepared, the ingredients being used, describing the preparation/cooking process, etc. Without narration or descriptions, the Assessor will not be able to ascertain what is being demonstrated in the videos submitted.

Each video should not exceed 10 to 15 minutes, and must be under 50mb per video. Videos do not need to be in high-resolution. It is not necessary for you to film the whole cooking process in its entirety, and video may need to be cropped to meet the file size and duration limits. You may wish to refer to online guides on how to crop or compress videos if required.

Videos that do not meet the content or format required may be deemed unacceptable, and we may request for you to resubmit your video portfolio to meet the listed requirements.