



**Common problems that can occur**  
**How to deal with problems that you may face:**

<b><u>PROBLEM:</u></b>	<b><u>SOLUTION:</u></b>
1. Falling behind in the time plan	-try to make up the time at another stage in the exam
2. Dishes not cooking in time	-gain extra time if possible & bring forward other processes eg. Making the garnishes -always serve the dish before the end of the exam -if you believe that the dish is under-cooked comment on it in your evaluation
3. Dishes over- cooked	-if a sauce is too dry add extra stock or liquid –be vary careful not to add too much -if there are visible burnt areas try to cut them off -if you burn food in a saucepan you can pour it into as clean saucepan but to not scrape the burnt part into the new saucepan –leave it to soak
4. Finished dish is a disappointment	-work out why you are not happy with the dish -work out what you would do to improve the dish if you made it again -write this information in your evaluation it will gain you valuable evaluation marks