

# **WJEC - CBAC**

## **WELSH BACCALAUREATE QUALIFICATION**

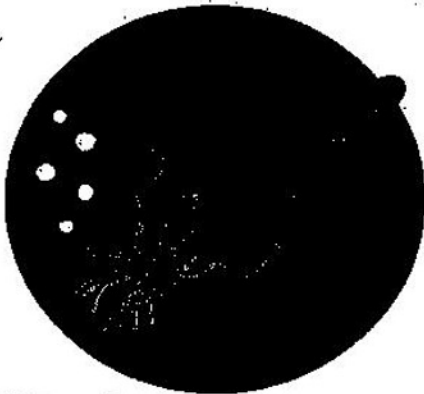
### **INDIVIDUAL INVESTIGATION INTERMEDIATE DIPLOMA**

# **INVESTIGATION 1**

# ***Investigate Thailand cooking***

## **Introduction**

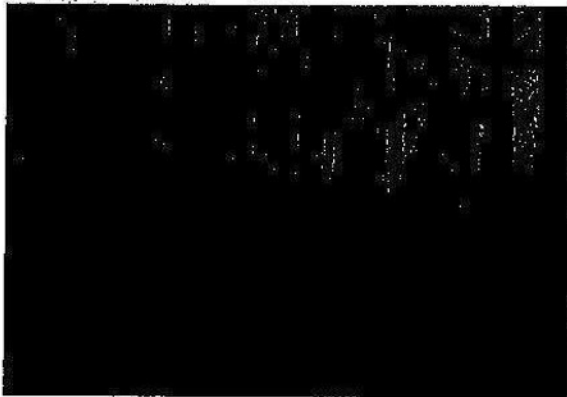
**For this assignment my class and me were asked to pick a country outside the U.K and look at the history of countries cuisine and then pick a tradition dish and then plan, cost and cook the meal. After we had done this we had to write a 1000 word report on the differences of Thailand and welsh cuisine.**



## **Why I choose Thailand**

**When we were asked to pick the countries there was a lot of selection seen as I could have chosen any country but I was interested in the style of Asian cooking, because of the dishes they have invented and the natural resources they use to cook. After I had chosen the area of the world I wanted to cook I then had to choose a country inside the area. I started to look at the countries inside Asia and I decided on Thailand because of the spices they use to season the seafood and meats. Thailand uses mostly seafood because of the area they are situated in which is just**

above the Indian ocean and seen as the country is so poor they need to use natural resources and that makes the best food in the world



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### What I made and why

After we had looked at the history of Thailand we then had to make a very traditional dish so I decided on a calamari salad, which is baby squid, cooked with spices and herbs and presented on a salad. Seen, as calamari is one of most popular fishes in the Indian Ocean there is no demand for this dish in Thailand but back here in Wales the dish is very rare and if you did find it in a restaurant it would cost you a good 20 quid.

### Recipe for dish

#### Calamari salad

1/3 cup of water

1 1/2 tablespoon of fish sauce

2 tablespoons of limejuice

1 small white onion

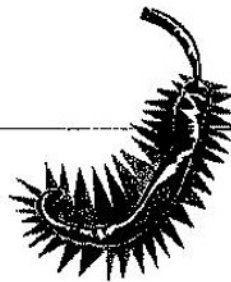
1 tablespoon finely chopped lemon grass

1-tablespoon fresh coriander

1-tablespoon mint leaves

8 lettuce leaves

**I made and presented this dish with a sliced lemon as a garnish. Then the head chef of the college canteen was with us when we made the food and he tasted all the food which my class had made and gave us feedback on the dishes and suggested some tips for if we had to make the food again. We were also filmed for evidence and we had to give a little talk about how we made the dish and how we used all the flavours and mixed them together and a bit about how the meal was different to a traditional dish of Welsh cuisine.**

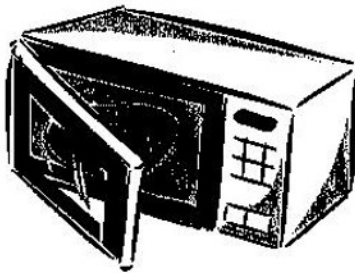


### **Comparison of Thailand and Welsh cuisine**

**After looking at all the information about Thailand and Wales's cooking and styles of cooking I made the discovery that the Thailand cuisine is the better one because they use fresh ingredients which have just been cut, they blend all sorts of spices with their food, they freshly catch the fish and cook them the same day, take a lot more pride in their cooking and use foods and ingredients which in other cuisines the chefs are scared to use. In Wales not all the ingredients are fresh they come in packets, which were cut down days, maybe weeks before we don't use spices at all in traditional dishes unless it is salt and pepper to season a joint of lamb. We don't have the pleasure of freshly caught fish. And because Britain is a developed country and the industry is so big the**

**passion has gone from cooking, as the customer over here would walk out after twenty minutes where in Thailand I'm sure the customers would mind waiting half an hour because the food is so fresh. Other reasons for Thailand being the better country for cooking is because the industry is so big over here there are more and more two for ones and places like that which use boil in a bag and microwaves to cook the dishes, but the public keeps this horror growing because the prices are so low. So in terms as quality we will never be even a contender to Thailand because of the utter shame of catering in this country.**

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# WELSH BACCALAUREATE QUALIFICATION

## INTERMEDIATE DIPLOMA - INDIVIDUAL INVESTIGATIONS

Name: ..... School/College .....

Criteria	Good	Middle	Bare	Fail
Select and use basic <b>skills and techniques</b>				✓
Select and use mostly relevant <b>knowledge</b>				✓
Show basic <b>understanding</b>			✓	
Attempt to <b>evaluate and conclude</b>				✓
Final outcome				✓

If the final outcome is considered to be a good or middle pass, indicate the three main **strengths** of the Investigation:

- 1.
- 2.
- 3.

If the final outcome is considered to be a bare pass or fail, indicate the three main **weaknesses** of the investigation and three ways the investigation could be **improved**.

**Weaknesses:**

1. Title - not appropriate. Most of the information is based word for word on internet material/guide book information - cutting and pasting.
2. Focus of the investigation is poor - student's work wanders.
3. Skills and techniques rather 'bolted on'. Images used require further explanations.

**Improvements:**

1. Embed the primary data earlier into Investigation. More guidance required on the title and issue being investigated.
2. Re-devise and re-define the title.
3. Define clear aims for the Investigation, which are more issue based e.g. Conway as a tourist attraction compared with Ephesus. The questionnaire used needs to be more central to the investigation.

