

Friday 5th June 2020

To adapt my design and make changes from my evaluation.

Last week, you made your first attempt of your meal. We now need to evaluate it against your own success criteria. Evaluate your work from last week,

Criteria	Score out of 5	Comments
Did your working order work?		Would you change the order of your work?
How easy it was to prepare?		Any steps that need more time?
Did it quickly? Or did it take longer than you thought?		Do you need to leave more time?
How did you manage the heat source?		Where there any dangers you could have avoided?
How did the food look when served?		Can we make it more appealing?
How did it taste?		Would you change any ingredients? Or add any?
Tidying away.		How did you ensure that everything was ready to use next time?
Overall, was it successful?		Changes

To be successful you had to work to one of these statements.

- Red = I can use a heat source to cook my ingredients.
- Green = I can prepare and mix my ingredients to cook my food on the heat source.
- Blue = I can prepare my ingredients independently.

Everyone needs to be able to work hygienically.

- I can state what I need to do to work hygienically and safe.

Make any changes to your flow chart and recipe from last week. Check against our usual S.C.

Success Criteria

Include food hygiene steps.

When will the food be washed?

When are hands and surfaces washed?

Once you've cooked your food and it has been served.

Evaluate it.

Did it taste as you would have hoped?

How would you improve it for the next time you cook it?

Did it take longer to prepare than you expected?

Would you alter any of the steps for your flow chart?

