Pizza Practical – Evaluation

# Task

The task was to plan, prepare and present one serving of a gourmet pizza reflecting multiculturalism in Australia.

# Own Performance

An unforeseen issue was the dough didn’t come together effectively. It was decided that some oil would be added to the mixture, however this didn’t make a significant impact. The issue was resolved when it was decided that a splash of water would be added to the dough. This helped to hold the dough together and make it softer. Practicing creating the dough beforehand would have provided time to research how to make dough effectively, reducing stress and allowing more time for other preparations.

Prior research indicated that the potatoes should be cooked slightly before slicing and placing on the pizza, ensuring that the potatoes were completely cooked through when the whole pizza was ready.

# Decision Making Process

Research on contemporary plating techniques was conducted prior to the practical. This ensured the discovery of, by the examination of several images and recipes of gourmet pizzas, the common trend to incorporate colour on pizza toppings, as well as including a garnish, such as rocket, providing the dish with texture and dimension. It was decided that sweet potato and rocket would be incorporated into the pizza to add colour and provide a gourmet aesthetic overall look.

# Time Management

Many steps were taken to manage time efficiently. All equipment required for the practical was put on the workbench in preparation, ingredients were measured, and refrigerated ingredients were separated from the other student’s ingredients. This assured that time was not wasted searching for equipment. As well as this, changes made were written into the recipe prior to the day and it was read through several times so that the process was familiar. This allowed everything to run smoothly on the day and helped avoid unfamiliar processes and unexpected issues.

On the day of the practical, the dough was created first, then other ingredients were prepped. This allowed it time for the dough to rise, creating an improved texture in the final product.

# Conclusion/Possible Improvements

It would have been beneficial to have considered the number of dishes that would require cleaning before the process begun, as they caused the practical to go into overtime. The flavour of the pizza also could have been improved, as it was somewhat bland. It may have been beneficial to have added a larger quantity of salty flavours, such as prosciutto or fetta, as this would have created a more balanced and tastier flavour combination.

Overall the final product was successful. It was completed in reasonable time, the taste was satisfactory, and the plating of the pizza aligned with contemporary trends.