**Evaluation Help Sheet - Gourmet Pizza (400 words)**

Is to be written in formal language and third person

**Performance Standard (what you are getting assessed on)**

Reflection on contemporary issues related to food and hospitality.

* How well the final dish reflected multiculturalism in Australia, and any challenges in relation to this (specifically regarding the practical)
* Contemporary Plating/Creating a gourmet pizza

**Example of evaluating on your research into contemporary plating** - 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.

**Task:** State what the task was here (i.e. The task was to…)

**Decisions made in your research**

Connection between research and practical

* + - Did the research inform us of what to do with each ingredient/method of cooking? How did this effect the practical product or process?
		- Was the research useful to complete the practical?
		- How the research helped the practical to be more successful?
		- Is there things I miss/should’ve researched?
		- Research provides plan/boundaries
		- Enabled problem solving to occur
		- Eliminated potential issues

**Own performance in practical**

* + How you managed unforeseen issues (link to the performance standard)
	+ Did you understand what you were doing and why? Elaborate
	+ What processes or equipment did you uses and why? How did this help the overall result?
	+ Presentation of the dish, why was the dish presented in that way and was that effective.

**Conclusions**

* Give a 1-2 sentence conclusion of the importance of the link between research and a successful practical.