**Evaluation Help Sheet – Popsicle Assignment**

 (includes the research process, to the finished practical) – third person—

**What you are getting assessed on:**

**Reflection on the impact of technology on food and hospitality.**

This relates to the use of technology and how this has been demonstrated and how this has impacted the practical. Think about how technology effected food production, storage, distribution, service, and contamination in the practical

Some possible ideas:

* Correct labelling and what this ensured…
* use of food processor/equipment to ensure smooth texture…
* appropriate heating/temperature of the toffee to ensure…
* appropriate storage of foods ie danger zone, or appropriate to what the product requires

**OUTLINE** (use the following as a guide, however the main aim is to evaluate your use of technology throughout)

**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?
		- 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
	+ Organisation/time management
		- Ingredient collection
		- Correct equipment
		- Food order
		- Coming in early?
		- Having a mental or written plan
		- Mise en place – everything in order/in its place
		- Understand skills required to be successful
		- Practice before practical assessment
	+ Did you understand what you were doing and why?
	+ 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/recommendations/possible improvements**

* + Summary of how you went and met the task overall
	+ Suggestions for the future
	+ What you would do differently next time (if you haven’t mentioned throughout)