**This is what I am getting assessed on!**

E1 - Reflection on the processes and outcomes of practical and group activities, including their own performance.

**Evaluation Guide (400 words)**

**Task/purpose**

Outline the task and its purpose (2 sentences)

**Evaluation of Outcome (brainstorm as a group)**

* Shared responsibilities – organisation and equal sharing of tasks (food and other).
* Group dynamic – how well the group worked together, trust each other to complete individual tasks/jobs.
* Preparation – organised, planned the process: leading up to and on the day.
* Individual contribution – evaluating specific processes that you (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.

**Improvements/Conclusion (brainstorm as a group)**

Specific things that didn’t work, or made the event difficult and how this could have been improved

**Example – E1 – Evaluation of Outcome**

We divided the class into different groups depending on tasks at hand. This resulted in a strong sense of ‘following through’ in relation to tasks undertaken. Our practice and photos of final plating proved to be invaluable, particularly on the night with the rush of service.

Working in the dessert group involved being very focused in lead-up sessions in making the two recipes for the night. The pannacotta I made was individually plated in martini glasses which proved stunning for presentation. Using gelatine leaves decreased the chance of the mixture being cloudy and they were not too rubbery. The cheesecake was baked without cracks appearing on the top which made it easy to plate. Our quality control processes ensured excellent final products and the finishing touches of chocolate figurine work on the cheesecake were spectacular as was the cigar shaped tuille which balanced on top of the pannacotta.

On the day, the class worked together to set up the kitchen space to ensure a smooth working area. All mise en place was completed accurately and all food stored appropriately. Two extra serves to cater for mishaps and for those diners who may request a change were factored in.

All dishes created for the night demonstrated the group’s attention to detail and skill level. The kitchen was divided into different work areas so that there was no chance of cross contamination occurring in food preparation. All students adhered strictly to safe food hygiene practices.

The dinner was a coordinated event with everyone working together and using their initiative to ensure a smooth flowing dining experience for our guests. All courses were delivered on time with the desserts creating the ‘wow’ factor. The running sheet which proved invaluable in keeping the front and back of house synchronised, had been developed in consultation with the Rotarians so that plates were not collected during speeches.