Evaluation Writing Guide – Meal Kits (500 words)

this should be formal and in third person

**What am I getting assessed on?**

**Explanation of the connections between research and/or planning,
and practical application.**

Research which helped your practical

Prior research regarding the tortilla chips indicated they were a two-step process. Hence, the flatbread was first mixed and fried on the stove to form wrap-like sheets before the triangles could be cut and placed in the oven to bake. Once baked, these chips were golden, firm, and had a crispy texture. A practice prior to the day revealed oil-brushed chips, took longer to bake than the plain tortillas, but did taste richer. Hence, oil-brushed chips were baked on the day and more time was allowed.

Research linked to Research Task
Prior research indicated consumers were looking for time-efficient Meal Kits, so it was decided the tortilla chips come pre-packaged with the Meal Kit to save the consumer preparation and cooking time. It was also indicated that consumers were looking for cooked grains, beans, fresh vegetables, and cheese within Meal Kits. Thus, these were all implemented into the final dish, creating a filling, healthy meal.

 **Task**

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

**Decisions made in your research**

Connection between research and practical

* + - How did research prior enable appropriate recipe selection for a meal kit?
		- Did the research or your prior research inform us of what to do with each ingredient/method of cooking? Explain how this effected the practical and final product.
		- 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?
		- How did your research enable problem solving to occur throughout the practical.
		- How did your research eliminated potential issues

**Own performance in practical** (relate the following to prior planning and research and how this effected the practical or product)

* + 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
	+ Suggestions for the future
	+ What you would do differently next time