 **Evaluation Guide**

Use the following guiding questions for your evaluation:

1. Introduction: Discuss a little about the food which was cooked. (1- 2 sentences)
2. Management and Organisation: Explain how you and your partner managed your time. How did you organise your work? Was there a division of jobs?
3. Skills and Equipment: Discuss the skills that were utilised in practical experience, you may want to incorporate specific processes. Was there any specific equipment or techniques used and why?
4. The Product: Describe what your dish looked like. You may want to use a photo to help you remember. Describe the taste, texture and aroma of your product. How could your presentation be improved?

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|  | WA | AE | E | BE | WB |
| Evaluation | use of detailed criteria for success to make a discerning evaluation of:   * designed solutions   processes | use of detailed criteria for success to make an informed evaluation of:   * designed solutions   processes | use of detailed criteria for success to make an evaluation of:   * designed solutions   processes | use of detailed criteria for success to make a partial evaluation of:   * designed solutions   processes | use of detailed criteria for success to make a fragmented evaluation of:   * designed solutions   processes |

1. Strengths and Weaknesses: Was there anything you did well in your practical, why? Was there anything you need to improve on? How could this have been achieved?
2. Conclusion: Discuss whether or not you were happy with your practical experience, why/why not? Were there any changes or improvements you would make to your practical experience?

**Evaluation Assessment Criteria**