Evaluation Help sheet – Meal Kits

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.

**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