**Evaluation Help Sheet – Practical Activity 3 – 500 words**

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

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

**Evaluation of the Decision**

1. What was the dish chosen?
2. How was it suitable for the task?

**Evaluation of Personal Performance, Processes and Outcomes**

* 1. Organisation/time management
		+ Ingredient collection
		+ Correct equipment
		+ Food order (availability of ingredients)
		+ Coming in early?
		+ Mise en place – everything in order/in its place
		+ Understand skills required to be successful
		+ Practice before practical assessment
	2. Did you understand what you were doing and why?
	3. What processes or equipment did you uses and why? How did this help the overall result?
	4. How you managed unforeseen issues?
	5. Presentation of the dish, why was the dish presented in that way and was that effective.

 **Suggestions for Improvement**

1. Suggest possible improvements, what would be done, and how this would improve the dish.

**Conclusions/recommendations**

1. Why the dish overall was successful and a summary the dish overall met the task.