 **Evaluating your practical**

An evaluation is a written report which is a reflection on your practical experience. You may want to ask your peers, cooking partner and teacher to help you evaluate your cooking experience.

1. Introduction: In 25 words describe the task.
2. Management and Organisation: In 90 words explain
- How you and your partner managed your time.
- How did you organise your work? How did this affect your practical?
- Was there a division of jobs?
3. Skills and Equipment: In 90 words discuss the practical skills you learnt in your practical experience.
-How did you apply the knowledge learnt in the demonstration to the production of your dish?
- Did you use any equipment that you have never used before?
-Were there any specific processes that you used and why did you use them?
4. Food Safety and Hygiene: In 90 words reflection your food safety skills.
- How were you safe throughout the practical, and why was this?
- Was there anything you forgot to do, or did incorrectly and how did this impact your practical?

-How could you improve the safety of your work environment?

1. The Product: In 90 words describe what your dish looked like.
- You may want to use a photo to help you remember.
- How could your presentation be improved?
- Describe the taste, texture and aroma of your product.
2. Strengths and Weaknesses: In 90 words describe you and your partner’s strengths and weaknesses in your practical experience.
Was there anything you did well in your practical? Explain why
Was there anything you need to improve on and how could have this be achieved in the future?
3. Conclusion: In 25 words 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?

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| **Evaluations** Evaluate design ideas, processes and solutions against comprehensive [criteria for success](http://www.australiancurriculum.edu.au/glossary/popup?a=T&t=criteria+for+success) recognising the need for sustainability [(ACTDEP051)](http://www.australiancurriculum.edu.au/curriculum/contentdescription/ACTDEP051) |
| Capabilities: Literacy, Critical & Creative Thinking, Personal & Social, Ethical Understanding  |
|  | WA | AE | E | BE | WB |
|  | Student gave a comprehensive assessment of the benefits, limitations of the cooking practical with implications for the future. | Student gave a clear assessment of the benefits and limitations of the cooking practical. | Student gave satisfactory examples of the benefits and limitations of the practical. | Students attempted to explain obvious benefits and limitations of the cooking practical. | Student explains limited benefits and limitations of the practical. |

**Evaluation Assessment Criteria**