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| --- | --- |
|   | Student Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Recipe Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Cook Temp \_\_\_\_\_\_\_\_\_\_\_\_\_ Yields \_\_\_\_\_\_\_\_\_\_\_\_\_ |

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| Ingredients | Equipment |
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Steps in Preparation:

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Photos:

Please insert URL to link to or post the photos here:

Product Evaluation:

1. Self Evaluation:

Provide a journal entry about the recipe, procedure, and product. Use the Adult evaluation to help direct some of your comments

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|  |

1. Adult Evaluation Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Evaluate the product using the following outline. Choose a number out of 3 in each column and provide additional comments to follow

|  |  |  |  |
| --- | --- | --- | --- |
|  | unsatisfactory | satisfactory | excellent |
| Presentation-Student should serve the product on appropriate dishes and care should be give to the presentation of the product (such as garnish/plating etc...) | 1 | 2 | 3 |
| Taste-Product should be thoroughly cooked (not raw), but not overcooked (burnt). The flavour should reflect the correct steps and ingredients being followed in making the product (e.g. baking soda was used by mistake instead of baking powder) |  1 |  2 |  3 |
| Overall impression-Did you like the product? Is it something you would like to serve to a guest in your home? | 1 |  2 | 3 |

Mark out of /9

Comments:

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