

## Worksheet - Sustainable Food Menu Item Lesson Plan

**PART ONE: Evaluate your production process.**

Skills	Not Demonstrate	Needs Improvement	Satisfactory	Good	Exceptional
1. Works hygienically					
2. Works safely					
3. Displays initiative					
4. Follows the recipe					
5. Selects and organises appropriate equipment /tools					
6. Used appropriate methods of food preparation.					
7. Works efficiently and finishes on time.					
8. Ensures that order /cleanliness of the work area is maintained.					
9. Quality of final product					
10. Presentation of final product					

**PART TWO: Tasting of your product.**

1. a) Interview 3 people about your product immediately after the demonstration.
- b) Choose your own Question 3.

Person Interviewed (Name)	Question 1 Who do you think will buy this and how much do you think they will pay?	Question 2 Which dish is the superior dish and why?	Question 3

2. Discuss the responses:

3. Do you plan to make any changes in response to this feedback?

If not, why not?

If so, what do you plan to do?

**PART THREE: Evaluate your production process.**

. Evaluate how your group went with the overall production and end product:

<p><b>Safety and hygiene.</b></p> <p>For example:</p> <ul style="list-style-type: none"><li>• Safe use of equipment</li><li>• Order and cleanliness of work bench</li><li>• Clean hands</li></ul>	
<p><b>Production skills.</b></p> <p>For example:</p> <ul style="list-style-type: none"><li>• Measuring</li><li>• Knife skills</li><li>• Correct choice of equipment</li><li>• Follow the recipe accurately</li></ul>	
<p><b>Time management and team work.</b></p> <p>For example:</p> <ul style="list-style-type: none"><li>• Uses time efficiently</li><li>• Finishes on time</li><li>• All tasks evenly shared out</li><li>• Communication</li></ul>	

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**Product outcome.**

For example:

- Taste
- Texture
- Aroma
- Appearance /Presentation

