RECIPE 1:

INGREDIENTS

METHOD

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| RECIPE 1: |
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| INGREDIENTS |
|  |
| EQUIPMENT |
|  |
| HACCP |
|  |
| TIME | ACTIVITY | DONE |
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| TIME | ACTIVITY | DONE |

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SHOPPING LIST FOR RECIPE 1:

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PHOTOGRAPHIC EVIDENCE

PERSONAL PREPARATION CHECKLIST

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| --- | --- |
| FASTEN BACK HAIR |  |
| PUT ON APRON |  |
| NAIL VARNISH? |  |
| REMOVE JEWELLERY |  |
| WASH HANDS |  |
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PHOTOGRAPHIC EVIDENCE

INGREDIENT CHECKLIST

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| --- | --- | --- | --- |
| Ingredient  | Purchased | In school | Weighed out |
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PHOTOGRAPHIC EVIDENCE

EQUIPMENT PREPARATION CHECKLIST

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PHOTOGRAPHIC EVIDENCE

INGREDIENT PREPARATION CHECKLIST

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PHOTOGRAPHIC EVIDENCE

IDENTIFICATION OF SKILLS AND TECHNIQUES TO BE USED.

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IDENTIFICATION OF FOOD SAFETY & HYGIENE

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PHOTOGRAPHIC OPPORTUNITY CHECKLIST

|  |  |
| --- | --- |
| Personal preparation |  |
| Ingredient preparation |  |
| Equipment preparation |  |
| Working area |  |
| Stages of practical |  |
| 1 |  |
| 2 |  |
| 3 |  |
| 4 |  |
| 5 |  |
| Completed dish |  |
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EVALUATIONS

|  |  |  |
| --- | --- | --- |
| Name | Comment | Stars |
|  | AppearanceAromaTasteSuggestions for improvement |  |
|  |
|  |
| Overall |
|  | AppearanceAromaTasteSuggestions for improvement |  |
|  |
|  |
| Overall |
|  | AppearanceAromaTasteSuggestions for improvement |  |
|  |
|  |
| Overall |
|  | AppearanceAromaTasteSuggestions for improvement |  |
|  |
|  |
| Overall |

ASSESSMENT OF PRACTICAL

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Food item | Appearance/presentation | Flavour | Aroma | Under/over/perfectly cooked | Texture | Seasoning | Portion size |
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SKILLS DEMONSTRATED

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FEEDBACK