

Pasta Booklet

As part of your final grade for your pasta practical assessment you are required to make a booklet on how you made your pasta dish which will be handed in on week 9 of this project.

In the booklet you must include the following:

1. Ingredients
2. Equipment
3. Method/step by step/ process flow chart
4. Drawing/picture of your final pasta dish, with the ingredients labelled and the functions of each ingredient given.
5. Evaluation - with 4 taste testers' opinions and comments.

What type of chef do you want to be? What level are you aiming for this piece of work? Use the grid below to help you aspire to your potential.

<u>Developing - APPRENTICE</u>	<u>Securing - SOUS CHEF</u>	<u>Mastering - HEAD CHEF!</u>
A simple list of ingredients which have some weights/amounts. Small list of equipment with some key pieces missing.	A good list of equipment which show all weights and amounts of each ingredient clearly and correctly. A clear list of equipment with some reasons for use. All information is generally presented well.	A detailed list of ingredients complete with all amounts/weights which are correct. A clear detailed list of equipment required with all reasons for use. Very neatly presented.
A rough guide on how to create your pasta dish, with some inaccuracies.	A numbered step by step method, which is clear	A fully detailed process flow chart with clear health and safety points to consider.
A simple drawing with little colour or annotation of the final product.	A good drawing of the final product with attempts of rendering and annotation is clear.	Excellent drawing of the final dish which is full coloured with rendering, clear annotation and functions of ingredients.
Basic evaluation with a star profile and some strengths and weaknesses.	Good evaluation with a full completed star profile, strengths and weaknesses and possible improvements.	An excellent, detailed evaluation which includes a fully completed star profile, strengths and weaknesses of the dish along with possible improvements. There is also evidence of taste tester's opinions.