

Practical Application: Preparation and Planning

Name of Dish: _____

Source of Recipe: _____

Time Allocation: _____

Ingredients	Cost	Ingredients	Cost

Key Equipment _____

Work Plan

Preparation _____

Cooking _____

Evaluation _____

Practical Application: Implementation**1 Procedure Followed:** _____

2 Important Processes: _____

3 Key factors to the success of the dish: _____

4 Safety and Hygiene factors: _____

Evaluation

Implementation

1 Comment on completed dish:

2 Modifications:

3 Efficiency/any difficulties (weaknesses and strengths):

4 Success of processes:

Specific Requirements of Assignment:

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