Design Idea Testing 4	Name A2 Food Technology Coursework	
Introduction Introduce the dish. Why have you chosen to make this idea? You will need to complete a sheet for each dish you make. You should aim to make 3 dishes and show as many skills as possible – different pastries, different methods of cake making, different sauces, etc. You will also need to present the ideas well for photographs. Recipe for Use the Nutrition Program' to put in a new recipe. Use the 'cost' icon to work out the cost of your product. You can override any of the pricings given and you may need to add in unusual ingredient information. Use the costing provided to export the information and paste into this box.	Add in a radar diagram here. This can be drawn once the page is printed, pasted on or pasted in from Microsoft excel. The radar diagram should help evaluate the product as a product (is it nice to eat) and to see whether it meets the specification. It would be useful to have more than one person test your dish so that you can comment on consumer views. You can use the radar diagram as set up in the help files, but you must add in your own criteria from the specification for your design. If all of you use exactly the same then you could lose marks.	Use the 'nutrition program' to p in nutritional analysis. The labe You will also need to add in ph forms. The photograph for the but the one for the CABS form
	Evaluation Add in your evaluation here. Comment on the best points from the radar diagra how you would improve on the weakest points fr radar diagram to make it more desirable to a large consumer audience. Talk about individual consur comments.	om the er
Method Add in the method to make your recipe stage by stage. If you have a lot of space in this box then you should add in comments about the function of the ingredients or the science behind each stage of making.	Comment on the label information. Use the traffi system to focus your comments here (this should give development clues). Comment on sustainability relating to design and resources.	also any changes that w product.
Page supplied by Rosemary Dyer – The Marlborough School – with thanks.	You could also add in comments from your clien	t. Summary/c Add in a summary potentially viable willing to buy it. C information not in size and cost.

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prepare a label for your product or to add bel can include a photograph of your dish. hotographs of your dish on the assessment label does not need to have you name on it, n does, so I suggest that you take 2 photos.

nt Possibilities

ible developments that could be done with se could be shape, process, ingredient

<u>re</u> e product could be mass produced. Discuss would need to be made for it to be a viable

conclusion y/conclusion to the page. Is this a product? Did consumers enjoy it and be Comment on any other points of neluded in other evaluations such as portion