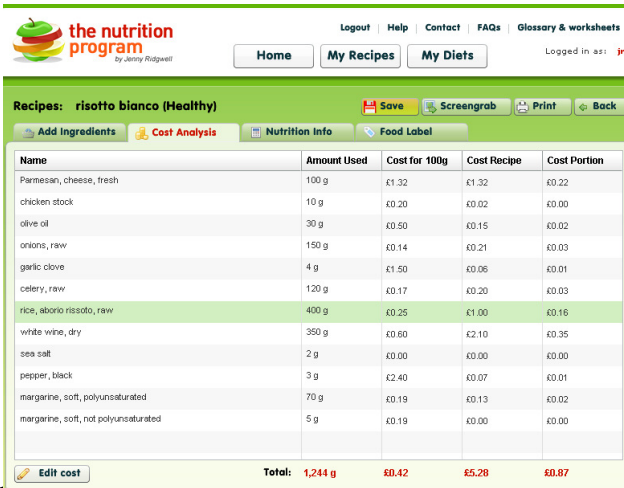
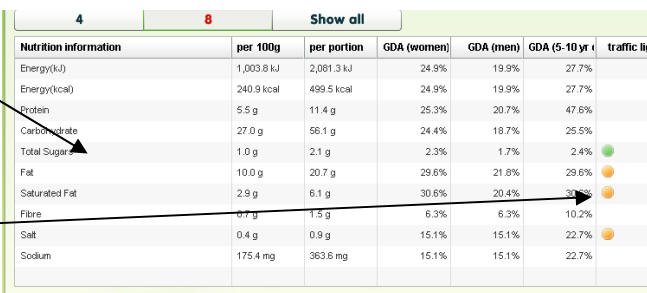


## GCSE Evaluation - TASK 1 (Year 10)

| Section                | What to include   |
|------------------------|---|
| Customer Acceptability | <p>Are the dishes you make acceptable for customers? (Would they like them?)</p> <p>Use the adjectives to describe the:</p> <ul style="list-style-type: none"> <li>taste</li> <li>texture</li> <li>appearance</li> </ul> <p>You need to provide a full description for each dish and make reference to the quality of the dishes.</p>   |
| Suitability            | <ul style="list-style-type: none"> <li>Explain what the brief was.</li> <li>Did you meet the brief?</li> <li>Would your dishes sell well?</li> </ul> <p>e.g. "The brief was to design a two course lunch for 2 people. I met this well by making the correct quantity for 2 people. Because the main course was light I think this would sell well at lunchtime. It is also quick to make which is important as people having lunch often only have a short amount of time"</p>   |
| Cost                   | <ul style="list-style-type: none"> <li>Screenshot from the nutrition program for each dish</li> <li>Sentence to say how much a portion would cost</li> <li>Sentence to say whether you think this is expensive or not</li> <li>Include the selling cost (cost of 1 portion divided by 30 multiplied by 100) and if you think this is reasonable (This is based on a gross profit of 70% to allow for indirect costs such as staff wages, insurance, water rates, electricity bills etc.)</li> </ul>  <p>The screenshot shows the 'the nutrition program' interface. It displays a recipe for 'risotto bianco (Healthy)'. Below the recipe name is a table with columns: Name, Amount Used, Cost for 100g, Cost Recipe, and Cost Portion. The table lists various ingredients like Parmesan, chicken stock, olive oil, onions, garlic, celery, rice, white wine, sea salt, pepper, margarine, and their respective costs. At the bottom, it shows a total cost of £0.42 for 1,244g, which translates to £5.28 per 100g and £0.87 per portion.</p> |
| Portion size           | <ul style="list-style-type: none"> <li>Did you serve the appropriate size portions? Were they too big/too small or just right?</li> </ul>   |
| Nutritive value        | <ul style="list-style-type: none"> <li>A screenshot from the 'nutrition program' showing fat, protein, calories, carbohydrate and salt.</li> <li>Use the traffic light system to explain whether these are high or low (you could talk about GDAs)</li> <li>Explain whether you think the meal is balanced (mention the eat well plate)</li> <li>How does this relate to the task? (Celebration/main meal/treat etc)</li> </ul>  <p>The screenshot shows a table of nutritional information for a recipe. The table has columns for 'per 100g', 'per portion', and 'GDA (women)', 'GDA (men)', 'GDA (5-10 yr)', and 'traffic lig'. The rows list various nutrients: Energy (kJ), Energy (kcal), Protein, Carbohydrate, Total Sugars, Fat, Saturated Fat, Fibre, Salt, and Sodium. Each row has a traffic light indicator (green, yellow, or red) next to the GDA values to indicate whether the nutrient is high or low.</p>  |
| Improvements           | <ul style="list-style-type: none"> <li>RELATE THIS SECTION TO SUITABILITY AND CUSTOMER ACCEPTABILITY</li> <li>Explain what you would change about the dish(es) if you were to make them again</li> <li>Explain anything else you would serve with your meal</li> <li>How could you have improved the presentation of your dishe(es)</li> </ul>  |