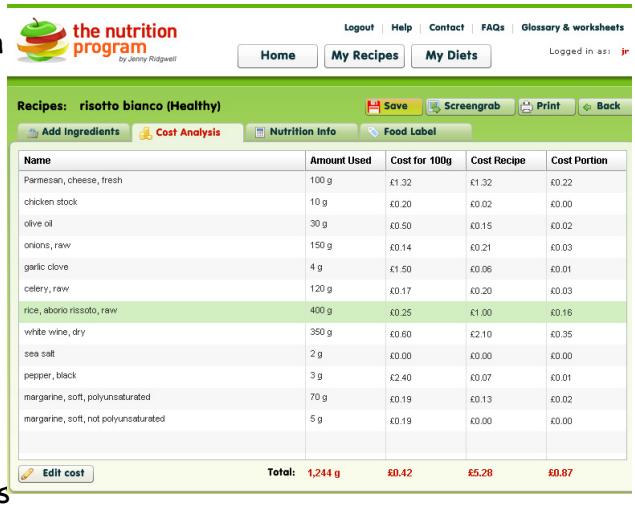
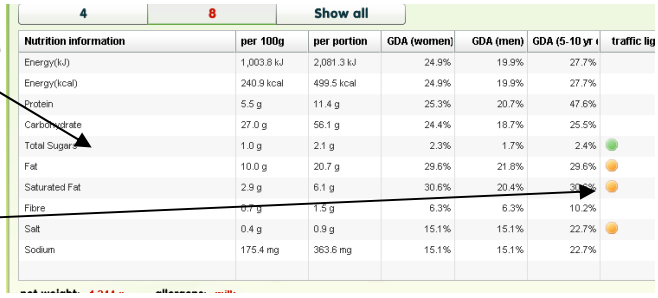
GCSE Evaluation – TASK 1 (Year 10)

Section	What to include
Customer Acceptability	Are the dishes you make acceptable for customers? (Would they like them?) Use the adjectives to describe the: ○ taste ○ texture ○ appearance You need to provide a full description for each dish and make reference to the quality of the dishes.
Suitability	○ Explain what the brief was. ○ Did you meet the brief? ○ Would your dishes sell well? 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"
Cost	○ Screenshot from the nutrition program for each dish ○ Sentence to say how much a portion would cost ○ Sentence to say whether you think this is expensive or not ○ 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.) 
Portion size	○ Did you serve the appropriate size portions? Were they too big/too small or just right?
Nutritive value	○ A screenshot from the 'nutrition program' showing fat, protein, calories, carbohydrate and salt. ○ Use the traffic light system to explain whether these are high or low (you could talk about GDAs)  ○ Explain whether you think the meal is balanced (mention the eat well plate) ○ How does this relate to the task? (Celebration/main meal/treat etc)
Improve-ments	○ RELATE THIS SECTION TO SUITABILITY AND CUSTOMER ACCEPTABILITY ○ Explain what you would change about the dish(es) if you were to make them again ○ Explain anything else you would serve with your meal ○ How could you have improved the presentation of your dishe(es)