KK1 Pre-SAT developing a design plan

DESIGN BRIEF

A local restaurateur is inspired by the elegant dessert of famous Australian chef Peter Gilmore, the Guava Snow egg. Peter Gilmore’s dessert is a very complicated dessert that has many different components and preparation time would be high. This local restaurateur is asking you to put together a dessert that is inspired by the snow egg in shape, textural contrasts and presentation. As her restaurant is busy and moderately costed she requires the dessert to be able to be prepared in less than 2 hours. This local restaurant prides itself in using as much local and seasonal produce in the desserts which is an important factor in keeping her overhead costs low. This also supports the local producers. She expects that the dessert will showcase at least 2 different high level skills of her dessert chef and that the flavour combinations and presentation are creative.

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| --- | --- |
| List the constraints of the brief | List the considerations of the brief |
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|  |  |

Write up 3 criteria of evaluation questions below

1.

2.

3.

RESEARCH

<http://www.lifestylefood.com.au/recipes/12484/guava-snow-egg>

Look at the photos of Peter Gilmore’s Snow egg which is the inspiration and annotate it with a partner. What is appealing? Label components and the sensory properties they each bring to the dish.





List the constraints/considerations of the brief that are important to think about and use these to brainstorm ideas for solving the problem that the restaurateur has proposed for you.

e.g complex techniques (complex processes), time considerations, fruits in season and combinations, components that could create variety of textures and flavours.

Find resource links, recipes for components that could assist you

Seasonal fruit dessert inspired by the ‘snow egg’

Decision Table/Justification of your selection: Use your brainstorm

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Option | Description- outline the components of each option | Complex processes |  | How it meets specifications of brief? E.g time, contrast in textures, presentation like snow egg, seasonal fruits |
| 1 |  |  |  |  |
| 2 |  |  |  |  |
| 3 |  |  |  |  |

Final justification:

Using your specifications from the brief justify why you have chosen your preferred option. This should also include why the other options were eliminated (not chosen as the preferred option)