**STUDENT PRODUCTION PLAN-Read your recipe very carefully and fill in this plan, there should be no need for the recipe if this plan is thorough**

**PRODUCTION TITLE:**

(Recipe Name)

**STUDENT NAME:**

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| --- | --- | --- | --- |
| **Time**  **(break recipe in to appropriate 5, 10 or 15 min. time slots)** | **Processes**  **(Explain the processes or techniques from recipe)** | **Equipment**  **(list equipment, explain how to use new or more complicated eq.)** | **Health and Safety Recommendations**  **Think about relevant equipment safety, hygiene, cross contamination, spills, knife safety etc.** |
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|  |  |  |  |

Modifications made (write notes straight after you have finished the production)

Did you have to change any ingredients? Explain what and why. Did you keep to your allocated times? Explain what took longer/quicker and why. Did you make any changes to equipment used? Why? Did you need assistance with complex process steps? Did your presentation go to plan? Outline any changes and why? What would your alter in the way you did things or your design if you were to make this again?