##  Design Ideas

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Reference** | **Complex process** | **Cooking technique / Preservation** | **Comments about how the product will creatively meet the needs of the design brief.** |
| **Food item 1:** |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |

JUSTIFICATION: The justification for each food item should be approximately 100 to 150 words in length.

• Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:

– identification of the food item

– how the food item relates to the theme

**Justifying selected food items**

You need to discuss how the selected food item best meets the needs outlined in your design brief.

Also **explain why you did not** choose the other options that could have met the specification in the brief

– how the food item will meet the other specifications/needs of the brief

– identification of any complex process that will be used to prepare the food item

– identification of cooking methods

– if applicable, a discussion of the preservation method to be used for this item

– a discussion of how the food item could be creatively presented.

• Reasons why each of the other two recipe ideas were not selected.

## Design Ideas

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| --- | --- | --- | --- | --- |
|  | **Reference** | **Complex process** | **Cooking technique / Preservation** | **Comments about how the product will creatively meet the needs of the design brief.** |
| **Food item 2:** |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |

JUSTIFICATION: The justification for each food item should be approximately 100 to 150 words in length.

• Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:

– identification of the food item

– how the food item relates to the theme

**Justifying selected food items**

You need to discuss how the selected food item best meets the needs outlined in your design brief.

Also **explain why you did not** choose the other options that could have met the specification in the brief

– how the food item will meet the other specifications/needs of the brief

– identification of any complex process that will be used to prepare the food item

– identification of cooking methods

– if applicable, a discussion of the preservation method to be used for this item

– a discussion of how the food item could be creatively presented.

• Reasons why each of the other two recipe ideas were not selected.

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| --- | --- | --- | --- | --- |
|  | **Reference** | **Complex process** | **Cooking technique / Preservation** | **Comments about how the product will creatively meet the needs of the design brief.** |
| **Food item 3:** |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |

JUSTIFICATION: The justification for each food item should be approximately 100 to 150 words in length.

• Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:

– identification of the food item

– how the food item relates to the theme

**Justifying selected food items**

You need to discuss how the selected food item best meets the needs outlined in your design brief.

Also **explain why you did not** choose the other options that could have met the specification in the brief

– how the food item will meet the other specifications/needs of the brief

– identification of any complex process that will be used to prepare the food item

– identification of cooking methods

– if applicable, a discussion of the preservation method to be used for this item

– a discussion of how the food item could be creatively presented.

• Reasons why each of the other two recipe ideas were not selected.

## Design Ideas

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| --- | --- | --- | --- | --- |
|  | **Reference** | **Complex process** | **Cooking technique / Preservation** | **Comments about how the product will creatively meet the needs of the design brief.** |
| **Food item 4:** |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |

JUSTIFICATION: The justification for each food item should be approximately 100 to 150 words in length.

• Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:

– identification of the food item

– how the food item relates to the theme

**Justifying selected food items**

You need to discuss how the selected food item best meets the needs outlined in your design brief.

Also **explain why you did not** choose the other options that could have met the specification in the brief

– how the food item will meet the other specifications/needs of the brief

– identification of any complex process that will be used to prepare the food item

– identification of cooking methods

– if applicable, a discussion of the preservation method to be used for this item

– a discussion of how the food item could be creatively presented.

• Reasons why each of the other two recipe ideas were not selected.

## Design Ideas

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Reference** | **Complex process** | **Cooking technique / Preservation** | **Comments about how the product will creatively meet the needs of the design brief.** |
| **Food item 5:** |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |

JUSTIFICATION: The justification for each food item should be approximately 100 to 150 words in length.

• Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:

– identification of the food item

– how the food item relates to the theme

**Justifying selected food items**

You need to discuss how the selected food item best meets the needs outlined in your design brief.

Also **explain why you did not** choose the other options that could have met the specification in the brief

– how the food item will meet the other specifications/needs of the brief

– identification of any complex process that will be used to prepare the food item

– identification of cooking methods

– if applicable, a discussion of the preservation method to be used for this item

– a discussion of how the food item could be creatively presented.

• Reasons why each of the other two recipe ideas were not selected.

## Design Ideas

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **Reference** | **Complex process** | **Cooking technique / Preservation** | **Comments about how the product will creatively meet the needs of the design brief.** |
| **Food item 6:** |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |
| Recipe(s) name |  |  |  |  |

JUSTIFICATION: The justification for each food item should be approximately 100 to 150 words in length.

• Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:

– identification of the food item

– how the food item relates to the theme

**Justifying selected food items**

You need to discuss how the selected food item best meets the needs outlined in your design brief.

Also **explain why you did not** choose the other options that could have met the specification in the brief

– how the food item will meet the other specifications/needs of the brief

– identification of any complex process that will be used to prepare the food item

– identification of cooking methods

– if applicable, a discussion of the preservation method to be used for this item

– a discussion of how the food item could be creatively presented.

• Reasons why each of the other two recipe ideas were not selected.

Selection of food items (the product)

The following will record your final selection of food items that will make up your product for production. *Hint: use your criteria for evaluation as a way of making decisions about which food items to select as part of your final product.*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Food item** | **Specification** | **Complex Process** | **Cooking Method** | **Preservation Technique** |
| **Item 1** |  |  |  |  |
| **Item 2** |  |  |  |  |
| **Item 3** |  |  |  |  |
| **Item 4** |  |  |  |  |
| **Item 5** |  |  |  |  |
| **Item 6** |  |  |  |  |

# Task

##  Justification of selected food items

* You must justify each of the food items you have selected individually.
* The justification for each food item should be approximately 100 to 150 words in length.
* Your discussion should outline how the item meets the specifications in the design brief and may include some or all of the following:
* identification of the product
* how the product relates to the theme
* how the product will meet the other specifications/needs of the brief
* identification of any complex process that will be used to prepare the food item
* identification and description of cooking methods
* if applicable, discussion of the preservation techniques to be used for this item
* a discussion of the creativity of the food item
* an explanation of why each of the other two recipe ideas were not selected.

\*\*\* Make sure at this point that you have correctly cited your resources throughout your folio so far (using the APA referencing method). It is going to get higher marks if you show a variety of different(range) of resources (primary research-interviews, annotating a menu, going to market/shop, photos and annotate what you have learnt, and secondary resources use of books, magazines and websites

\*\*\* This should look something like this, if I have used this chocolate book to gain knowledge about the high level skills and techniques of working with chocolate (Curley, 2011)

BIBLIOGRAPHY:

Insert your bibliography (for my chocolate reference book above it would look something like this

 Curley, W. (2011). Coutre Chocolate. In W. Curley, *Coutre Chocolate* (pp. p160-161). Penguin Group.