

# Planning Food Practicals and Analysing Recipes

Name of Recipe .....

Source/Copy of recipe .....

Number of Serves ..... Task requirement of Serves .....

Times: Preparation ..... Cooking .....

Temperatures .....

Knowledge of Recipe:

Terms I need to know BEFORE I start:

Techniques I need to know BEFORE I start:

Abbreviations:

**Order of Work** (organisation before, during and at completion of practical, time line, collect ingredients, prepare ingredients prior to cooking, presentation, garnishing, cleaning up, etc.)

How does the recipe:

- Meet task requirement? .....

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- Reflect and develop your skills and knowledge? .....

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