

How to write a good evaluation
of your practical session.

L.I To evaluate your food tech practical.

- To write about the food tech practical in alongside your learning objective for that session.

What was the learning objective for the Food tech practical session?

- To demonstrate personal hygiene whilst creating lamb koftas

To demonstrate personal hygiene practices whilst creating lamb koftas

- Which foods were high risk?
- What precautions did you put in place to make sure you maintained personal hygiene
- What precautions did you put in place to make sure you kept the food and the working environment safe?

What did all the different components of the meal do?

- The fatty meat
- The soaked figs
- The ginger
- The soy sauce
- The five spice
- The garlic
- The vegetables