**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Recipe\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Recipe Source\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cooking Method\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **Cooking Method Category\_\_\_\_\_\_\_\_\_\_\_**

 **Heat Transfer Method \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **Knife Cuts:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

1. **Food (20 points)**
* ***Attach a copy of the recipe (computer generated, including source of recipe, and in standardized format) to this page***
* ***Submit several pictures of you preparing the food (\*Must include pictures of knife grip and hand position, as well as completed knife cuts)Email pictures to angela.drago@stpsb.org***
1. **Results (25 points)**

***In complete sentences, describe the taste, texture, appearance, and overall impression of your recipe (Use descriptive terms to describe each aspect of the food). Would you prepare it again? What would you do differently? Would this recipe be effective in the restaurant and foodservice industry? Why or why not?***

1. **Parent/Guardian Comments (5 points)**

***Have parents/guardians comment on their opinion of the food as well as your performance. How did the food look? How did it taste? Was the kitchen left in order? Are the dishes washed, dried, and put away?***

***Parent/Guardian***

***Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_***

***Phone # or email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_***