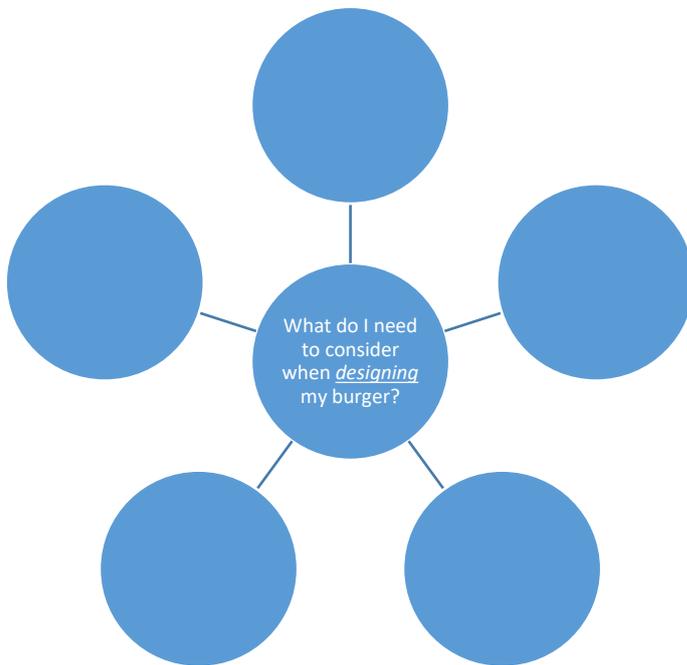


My Café Folio Scaffold

Step 1 - Brainstorming:



Step 2 - Research:

Research involves finding different images of different types of burgers. Different styles, designs, plating, open burgers, sides etc.

Step 3 - Idea Generation: This is where you sketch 3 different burger designs for your themed café.

Sketch of idea 1

(All hamburger sketches must be drawn in pencil and must be neat and labelled)

Sketch of idea 2

Sketch of idea 3

Step 4 - Final Idea: Final design that will be produced in class.

(this hamburger sketch must be drawn in pencil, coloured, neat and labelled)

Step 5 – Manufacture:

(a photo needs to be taken of the final product on the day of your practical to be included here)

Step 6 – Evaluation:

The following questions need to be answered for your evaluation. Each answer should be at least a sentence long.

- What was the best aspect of making your burger? Why?
- What was the worst aspect of making your burger? Why?
- What was the most difficult part of the whole practical task and why?
- What new skills did you learn or improve on?
- How does your final product reflect the level of effort you put in?
- What would you change next time? Why?
- Was the end result pleasing or disappointing? Why?

HAMBURGER ASSESSMENT TASK

Circle the ingredients you would like to use for your burger assessment task. This list needs to be completed 2 weeks prior to the practical date. No other ingredients will be supplied. If you would like something that is not on the list, you must bring it in from home.

Options:

1. Bread
 - hamburger bun
 - wrap

2. Meat
 - beef mince **OR**
 - chicken breast **OR**
 - veggie patty

3. Salads
 - short cut bacon rasher
 - Egg
 - Pineapple
 - Beetroot
 - Lettuce
 - Tomato
 - Onion
 - Sliced cheese
 - Carrot

4. Sauces
 - tomato
 - BBQ
 - Mayonnaise
 - Sweet chilli

