**Deconstructing a Recipe**

* Your last assignment for this module involves applying information from Terms and Techniques of Food Preparation and Cookery, Equipment for Food Preparation and Cookery and The Principles and Science of Food Preparation and Transformation to a recipe. It also offers the possibility of you to explore and apply information from the first three modules as well. You will choose a recipe that has no less than 6 ingredients and that would fit the criteria "healthy" that is used to describe the food products to be made in Foods and Nutrition classes in the new IRP. Then you will explain the recipe:
  + explain the terms used in the recipe that might be unfamiliar to a novice cook (terms related to the ingredients such as explaining the difference between a clove and a bulb of garlic; and terms related to the directions (what is often taken for granted such as vegetables are washed before they are prepared)
  + explain the equipment that should be used in preparing this recipe (and what could be used alternatively if that particular piece of equipment wasn't available, e.g., two knives instead of a pastry blender, a heavy bottomed saucepan and low heat instead of a double boiler) and how to use it safely
  + food safety considerations (e.g., how to avoid cross contamination)
  + explain the cookery principles and science behind the recipe (i.e., what is happening chemically, physically, etc.; what is the function of the various ingredients)
  + include appropriate information from other modules (e.g., food safety, nutrition, agricultural and social issues)

**Evaluation Rubric for Deconstructing a Recipe Assignment**

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| **Exceptional** | **Satisfactory** | **Unsatisfactory** |
| Content demonstrates excellent understanding of cookery terminology, principles, techniques, and use of tools/equipment.  All the possible applications of principles, techniques, and use of tools/equipment have been elaborated in detail.  All possible connections to the modules on nutrition, social issues and food safety have also been included. | Identifying and explaining the associated cookery terminology, principles, techniques, science, and use of tools/equipment is more than adequate.  Some connections to the other modules have been made. | Some of the related cookery terminology, principles, techniques, science, and use of tools/equipment have not been identified or explained.  Many connections to the other modules have been overlooked. |
| Displays a high level of personal engagement with the topic. | Shows some degree of personal involvement with the topic. | Shows minimal involvement with the topic. |
| Flawless writing style. Presentation, organization, and mechanics of writing are at a high level.  References are included and properly cited | Presentation, organization and mechanics of writing are adequate. Minimal flaws are evident in writing style, grammar, organization, and/or referencing. | Some weaknesses in content, style, presentation, organization, referencing and/or mechanics of writing are apparent |