## Student 5: Low Achieved

## **PMI** of planning tools

Tool	Plus	Minus	Interesting
	It is helpful because you can set the and view the whole picture of your timeframe for doing a project.	A guest speaker told us she finds it tricky to know right at the beginning how long jobs will take Not enough space to write Can be a bit tedious to keep updated	I like the idea of seeing things in picture format
	I could list key stages, and all tasks within a key stage. Easy to make changes and note progress		1
	I read on line that people say it is helpful to work		
0 0	Makes me reflect on what I have done and think about whether things are going ok or not-	Remembering to log regularly	Assesses my achievement

## **Setting Goals, Managing Resources, and Determining Review Points**

Milestone stage	What needs to be done	Method of Evaluation	To be done by.
Establish a need	Create a questionnaire & get it completed	bar diagram	end of week two
Establish possible concepts	concept ideas sketches		Before I start my development process
Trail concepts	Get stakeholder	sensory star diagram	End of week 7

Ingredients	I have to use ingredient s my	Get food order in on time so ready for practical's
	stakeholder likes	Will also need to bring some ingredients from home
		Will also need to bring some ingredients From home
Time	I have 9 weeks to complete this	I will have to manage my time so I do not fall behind
	project-	3
other	Use cooking equipment available	Make a list of all ingredient and equipment needed
	in food room	for the practical trials.
		Ensure working space has all the equipment I need
		before cooking.

Tasks	Wk1	Wk 2	Wk 3	Wk4	Wk 5	Wk 6	Wk7	Wk8	Wk 9
Explore context									
Identify									
stakeholder									
Research existing									
products									
Identify N/O	CRP								
Identify									
environmental considerations									
Survey									
Develop concepts									
s/holder consult				CRP					
Design									
development									
Final design									
s/holder consult								CRP	
Implement solution									
Final evaluation									CRP

## **Review and Revision**

...I ended up spending ages finding all sorts of different recipes that could be adapted to suit Mary's (stakeholder) needs. I thought I had some good ideas for things that could be healthy

and tasty. Thowever, I discovered that, despite consulting with Mary earlier over her likes and dislikes, there were a whole lot more ingredients in my chosen recipes that Mary was not keen on. It turned out she was far pickier than I had thought. This meant I had to interview Mary again and rethink what recipes I was choosing. This put me back quite a bit so I needed to do a lot more stuff at home...

Recipe Reference	Mary's feed back				
http://www.sharingplate.com/whole-wheat -	Spinach and feta are not my favourite foods and I				
penne-with-tomatoes	think there looks like there is way too much garlic.				
http://www.healthyfood.co.nz/recipes/200	Looks Ok - could you use a different cheese?				
5/july/smoked- chicken- brie-and-rocket-					
http://cooknkate.wordpress.com/2009/01/08/spi	l love couscous and the flavours sound yum but I'm				
cy-couscous-with	not to keen on chick peas- I'd prefer some meat.				

...I started to get muddled about what recipe ideas I had shown her so I decided I needed to make up a check sheet where I listed the recipes when I found them and then filled in Mary's comments after I had talked to her about them...

This check list idea worked so much better - it made me feel more organised and it helped to focus on what might work as a lunch idea for Mary.