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How will I present my recipes?

Possibilities	Positives	Minuses
C.D.	Can add special effects	Not everyone has a computer
Booklet	Easy to read	Hard/expensive to produce
A4 sheets	Lots of space	Possibly to big and in the way
A5 sheets	Nice and small and neat	Possibly not enough room for recipe
Laminated A4 sheets	Lots of room, spill and tear proof	Could be to big

What so I need to include in my recipes

Essential features	Why are they important	How will I do it?
Title	So the client doesn't spend ages looking for what the recipe creates	I will put a clear colourful title that is easy to read
Ingredients	Without these the recipe cannot be made.	I will clearly list the ingredients in a font that is easy and clear to read.
Serving size	This is important because the person using the recipe needs to know how much the recipe serves.	On each of my recipes I will clearly state how much he recipe servers at the bottom of the page
Method	This is what makes the recipe easy or not to read and follow	I will use a clear font and basic language in order for the method to be easy to understand and follow

Presenting My Final Design

In order to complete my project I needed to think about how I would present my final idea to the client. I wrote up the positive and minus points of 5 different ways I could give copies of my recipes to the Salvation Army. I also listed the things that needed to be in each recipe layout and explained why this was important.

I decided the best way to reproduce my recipes (so they could be used more than once) was to either burn them onto a CD or laminate them and give a hard copy to the client – they could then photocopy them as they are needed.

2



Stuffed Potato

4 medium baking potatoes ¼ cup butter (cubed)
1 cup shredded cheddar cheese 4 cooked bacon strips
3-4 green onions, sliced

Method

1. Bake potatoes at 400° for 1 hour or until tender. Cool slightly. Reduce heat to 350°.
2. Cut each potato in half lengthwise. Scoop out pulp, leaving a thin shell. In a large bowl, mash the pulp with butter. Stir in the sour cream, cheese, bacon and onions. Spoon or pipe into potato shells.
3. Place on a baking sheet. Bake for 30-35 minutes or until heated through.

Serves 8

I have had real problems with my client and their lack of response to emails. I have sent them ideas and recipes to trial but most of the time they have not replied. My classmates, teachers and family have tried my recipes and looked at the layout I have come up with. My family like the layout with the picture at the top because it is clear, simple and very easy to read. I also had feedback from other teachers at school. The best advice is to make sure all the recipes have a photo and follow the same format.

3

I used recipes from magazines, recipe books and the internet to design what I think is a suitable, straight forward recipe. I found it easy to read with clear instructions on how to complete the recipe correctly as well as a photo of what the final product should look like. The recipe also flows in chronological order which makes it ideal to use.

The recipes I have used throughout this project have been appropriate and fit for my purpose. The recipes are basic and fit for a food parcel because the ingredients used are simple and relatively cheap. I believe that if someone was to receive a food parcel with some of the recipes I have given them, they will be able to read my basic easy to read layout and also be able to afford any extra ingredients required. My main stakeholder (Salvation Army) has not been helpful with the feedback I require. Numerous emails have been sent requesting feedback to help with my recipes.