**FNE Recipe Practical Hours Evaluation Form**

**Student:**

**Mark: /15**

|  |  |  |
| --- | --- | --- |
| **Criteria** | **Mark** | **Comment** |
| **Recipe title** | **/1** |  |
| Includes a title for the recipe |  |  |
| **A story about the recipe** | **/4** |  |
| Includes something personal | /1 |  |
| Why it was created | /1 |  |
| Who will love this recipe (ie kids, moms on the go, brunch lovers)? | /1 |  |
| Includes the health and lifestyle benefits of this recipe | /1 |  |
| **The full recipe** | **/1** |  |
| Written out as per class step by step instruction |  |  |
| **Pictures of the recipe** | **/1.5** |  |
| Minimum of 3 |  |  |
| **How to alter the recipe in lieu of a dietary restriction** | **/1** |  |
| Minimum of 1 tip (Example: Can’t have dairy? Sub the milk for unsweetened almond milk) |  |  |
| **How to sub an ingredient to alter the recipe** | **/1** |  |
| Minimum of 1 tip (Example: 2 Ingredient Dairy Free Ice Cream. Don’t like bananas? Sub out for mangos for the same creamy, dreamy texture |  |  |
| **Serving sizes** | **/1** |  |
| Listed | /0.5 |  |
| Correct | /0.5 |  |
| **Calorie and Macronutrient** | **/1** |  |
| Listed | /0.5 |  |
| Correct | /0.5 |  |
| **Recipe is Complete in 3 Approved** | **/1.5** |  |
| What it is | /0.5 |  |
| Why it is important to healthy, balanced eating | /0.5 |  |
| Why this recipe is “complete in 3 approved” | /0.5 |  |
| **Based on Real, Whole Foods** | **/1** |  |
| **Layout** | **/1** |  |
| Was visually appealing and easy to understand |  |  |