## Home Cooking Project 2 \& 3

Assignment: Prepare 1 meal (completely on your own) for your family or family-type group
Points: 100
Due Dates: First October 24th / Second January 6th

## Requirements:

- Meal should be served to the family or at least include one family member that is an adult (and your 18 year old buddy is not an adult, no matter what he says). This should be a special meal for your family (or family-type unit©).
- Meal can be breakfast, lunch or dinner.
- Meal must include at least a main dish and two sides.
- Recipes cannot include anything pre-packaged...all dishes should be made from scratch. This includes salad dressing...if you prepare a salad, MAKE the dressing. Otherwise it will not count as one of your dishes.
- Meal must be prepared independently
- Menu should be THOUGHTFULLY and creatively designed. Part of this grade is related to the complexity of the menu as well.
- Preferably shopping should be done by the student
- All clean-up is to be done by the student...this should be mom's (or dad's!) night off
- Minimum of 10 pictures that document preparation and serving of the meal...also shopping if done by the student and anything else fun!
- At least HALF of the pictures must have the student's face in them showing them preparing the food.
- Copies of all recipes
- 1/2 page write-up of what went well, what you would change, what was easier/more difficult than you planned, what took longer than you imagined, etc.(approximately 250+ words)
- Entire project must be typed

Final Product Check-list
The following should be stapled in the following order:

1. Grading Rubric (for me...not for you or your parent to fill out)
2. Recipes...clearly typed and detailed (include ingredients and directions)
3. Pictures...in order of preparation steps ( 10 pics)
4. Write-up
5. Parent/Guardian/Adult sign-off and rating

## Parent/Guardian/Adult sign-off and rating sheet

Student name:
Meal prepared:
Did the student:

- Prepare the meal independently?
Yes
No
- Do the shopping? (not required)

Yes
No

- Prepare a special, well planned out menu

Yes
No

- Serve the meal on time?

Yes
No

- Clean up?

Yes

- Thoughtfully prepare the meal for you?

Yes
No No

## Couple questions for you, as the parent:

- Did you have to scramble to get together the ingredients for them?
- Were you able to relax and enjoy a true "night off"?
- Did the meal appear to have been well planned or just thrown together?

Rate the students according to the following criteria:

|  | (low) |  |  | (high) |  |
| :--- | :---: | :---: | :---: | :---: | :---: |
| Preparing meal | 1 | 2 | 3 | 4 | 5 |
| Complexity of the meal | 1 | 2 | 3 | 4 | 5 |
| Serving meal | 1 | 2 | 3 | 4 | 5 |
| Clean-up | 1 | 2 | 3 | 4 | 5 |
| Quality of main dish | 1 | 2 | 3 | 4 | 5 |
| Quality of side dish \#1 | 1 | 2 | 3 | 4 | 5 |
| Quality of side dish \#2 | 1 | 2 | 3 | 4 | 5 |
|  |  |  |  |  |  |
|  |  | Total ___ |  |  |  |

Adult signature
Print name
Relation to student $\qquad$
Comments: (I LOVE these, so please include a couple observations...either praise or constructive criticism(-)

Home Cooking Project Rubric

Name

Project should be submitted in the following order:

- Recipes...clearly typed


