**Designing an Attractive Salad Project:**

1. Explain the Steps for designing an attractive salad:

1.
2.
3.
4.
5.
6.
7.

2. Create a plan for a salad of your own design (brainstorm below):

 1. Base:

 2. Body:

 3. Dressing:

 4. Garnish:

3. Write the STANDARDIZED Recipe for your salad; here are the steps in writing a standardized recipe (for review):

STANDARDIZED RECIPES

*A standardized recipe is a recipe that has been tried, tested, evaluated and adapted for use by a food service. It produces a consistent quality and yields every time when the exact procedures, equipment and ingredients are followed.*

* Prepare a recipe to be standardized and test it until a high-quality product is produced.
* Write the recipe to include the name, exact ingredients and quantities on a standardized recipe form or any other format that is used in your food service. Weight is a more accurate measurement than volume and should be used when a scale is available.
* List step-by-step instructions for preparation and cooking, including equipment, oven temperature and cooking time. Include Critical Control Points (CCPs) including critical limits (time and temperature) as appropriate for the Hazard Analysis and Critical Control Points (HACCP) process chosen. Also include final product temperature (if not a CCP) as a part of the recipe.
* Include the yield and portion size on the recipe. Record the serving utensil to be used. You may find the yield and servings by measuring and counting the actual servings made from the recipe.

There is a template for a standardized recipe on the back of this page.

4. Lastly, you must make a “model” of your salad using non-edible items (such as construction paper, play dough, etc) Get creative! You may take a picture of it if it is something that won’t last and email it to me rather than turning the model in with this project.

This project is worth 20 points