



TIPS FOR WRITING YOUR JUSTIFICATION

SAUCED & SPICED

Recipe

Students are to create a dish by adding these new delicious flavours and textured to the meal.

Justification questions

1. Why did you select the combination of sauces, condiments and spice blends?
2. How did the original sauce /condiment /spice blend contribute to the sensory appeal of the dish e.g. its texture, taste/flavour, appearance, aroma?
3. Why do you think this dish is original?
4. What factors did you take into consideration to ensure you were creating a nutritious dish?

REFRESH, REPLENISH, REHYDRATE

Recipe

Students are to create an icy treat crafted with deliciousness using bold, concentrated flavours from fresh syrups, bitters, sours and spices that guarantee they won't get diluted as the ice melts.

1. How did you make this icy treat original?
2. Why did you choose the ingredients to use in the icy treat?
3. How do the ingredients complement each other?
4. What factors did you consider when developing this icy treat to make sure it had flavour that did not get diluted as the ice melted?

Any queries please email heia@heia.com.au