<table>
<thead>
<tr>
<th>Student ✓ when complete</th>
<th>Teacher Observations/notes</th>
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</thead>
<tbody>
<tr>
<td>Achievement</td>
<td>Merit</td>
<td>Excellence</td>
<td></td>
<td></td>
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<tr>
<td>Implement basic procedures to process a specified product</td>
<td>Skilfully implement basic procedures to process a specified product</td>
<td>Efficiently implement basic procedures to process a specified product</td>
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</tbody>
</table>

I have followed a set of processing operations to make a pie that meets specifications.
For example, used one or more processing operations from each of the following four categories:
- measuring, shaping or finishing
- measures the ingredients for the pastry and the filling;
- shapes the pastry to fit the mould; bastes the pastry so it brown;
- contamination prevention or disposal
- keeps the chicken filling chilled at all times
- mixing, extracting, separating or growing
- blends ingredients to make pastry; uses a mechanical peeler to peel the vegetables;
- thickens the filling
- heating, cooling, reacting chills the pastry before shaping; the pastry is blind baked.

You chose a dish that was a suitable size for the pastry and filling – ka pai!
You used a hand peeler carefully to ensure the right amount of skin was removed
Paper put over the pastry (phew – easy to forget that!)- beads were used for blind baking

I have shown independence and accuracy when executing processing operations.
For example, for accuracy:
- measuring of pastry and filling ingredients
- blending pastry ingredients
- lining mould with pastry
- peeling vegetables
- chilling pastry
- cooking time

For example, for independence:
- minimal guidance or help from teacher or mates
  (to guide decisions about material quantities and selection, methods, the use of equipment, etc.)

I have undertaken processing operations in a manner that economises time, effort and materials.
For example:
- measuring ingredients for pastry and filling so there is a minimal amount left over (M)
- prepares vegetables while pastry is chilling (T)
- uses a mechanical peeler (T/E)
- filling is prepared while pastry is blind baking (T)
- the work space is kept tidy and organised so that utensils are always available and the work space is sufficient (E)