I have undertaken a range of appropriate tests to ensure that the pie meets specifications.

For example:
- tests for consistency of filling; ensures accuracy of baking time; does taste tests.
- the pie is made to meet the specifications. However, there is a little seepage of filling when it is eaten with hands.

Reminded about the need for accuracy of measuring and methods for working the pastry.

A bit too runny, but tasted awesome & was well cooked [2] X But you did have to get the pie out of the oven (stay focussed...)...was slightly out of the acceptable colour range [3]

I have shown independence and accuracy when executing tests

For example, for accuracy:
- thickness of filling
- consistency of pastry
- thickness of pastry
- cooking time

For example, for independence:
- minimal guidance or help from teacher or mates

I have undertaken tests in a manner that economises time, effort and materials.

For example, responses to tests show a sound understanding of the specifications and therefore reduce the need for further testing in order to get the final product correct.

too much water added
cooked a bit too long and pastry colour slightly out of acceptable range

You needed some guidance in blending your pastry so that it was the right consistency

I applied processing operations that comply with relevant health and safety practices

For example:
- the learner follows the work place safety practices, which are published on the wall, relating to safe use of machines and correct attire
  e.g. remove nail polish, wash hands, tie back/cover hair
- the hazards identified in the HACCP plan are avoided.

How many times do I have to tell you to remove nail polish... [4]

You needed some guidance; your filling was runnier than it should have been. Your pastry was a bit overcooked