**Bake Shop Reflection**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Day: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Answer the following questions in complete sentences. This should be typed and is due on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. This assignment is worth 20 points and will be part of your final grade for the bake shop; 5 points will be deducted for each day late. You must arrive in class with a printed copy of your reflection; do NOT submit solely electronically (loss of 2 points for doing so).

1. What was your bakery name and theme? How did the recipes that you selected connect with that theme and to each other? (2)

2. For EACH recipe that your group produced, please provide the following (6):

- name of recipe

- what did you like best about this recipe?

- what didn’t come out or work as well as you anticipated?

- would you recommend that this recipe be incorporated into future baking & pastry classes?

3. What changes would you make to the production (in class) process? (4)

4. What changes would you make to the presentation requirements? (4)

5. What were your contributions to your group and the process? Were the responsibilities within your group split up evenly among all group members? (4)