**Food Management Assessment: Secondary Level**

**Student Assignment: Item 20**

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

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

**Find preparation directions or recipes for foods on menus that need them.**

This assignment has four parts. Read the following directions carefully and follow them when preparing your assignment.

1. Review the day of menus that you created and then corrected with your instructor. You may already know how to prepare many foods on your menus. You don’t need a recipe or cooking directions to make a sandwich or get an apple out of the refrigerator. However, you will need package directions or recipes for some foods on your menus. Consider each food on your menus, and make a list of all foods for which you will need preparation directions from the package or a recipe.

2. Use the reference that you wrote below your menus to find the seven-ingredient recipe that you located when you created your menus.

3. Find preparation directions or recipes for all other foods on your menus that need them.

4. Copy all preparation directions and recipes that you have found for your menus as if you were copying them into your recipe collection. Remember the rules for copying preparation directions and recipes.

Both you and your instructor must be able to read and edit this assignment. Your instructor will tell you whether you will need to produce print, braille, and/or electronic copies of this assignment.