Working drawings

Working drawings serve as a plan for the construction or manufacture of something you want to make.

They show your conceptual design.

Draw or paste an image of a food product.

Remember to show the way it is presented, e.g. on a serving dish.

Name of food product:

Potato wedges with salsa (serves 2)

- 2 On your drawing:
 - a. label each ingredient and serving items
 - b. **add notes** about key attributes (physical and functional).

Small black serving bowl

Physical: clean, black, small.

Functional: holds salsa separate from wedges and allows easy dipping. The white and black bowls contrast with the wedges and salsa, making them stand out and look visually appealing.

Roasted potato wedges

Physical: light brown colour, crispy on the outside and

soft on the inside.

Functional: adds texture, roasted flavour, visually





Physical: liquid at room temperature.

Functional: transfers heat to cook food and adds flavour, stops wedges from sticking to the roasting dish.



Spring onion

Physical: green/
white, firm.

Functional: adds
texture, mild onion
flavour to sauce.

_ Wholemeal burger bun - dietary fibre, holds patty.

> Melted cheese - adds flavour, texture.

> > Salad fillings

- adds extra vegetables, crunchy texture - fresh looking.

Grilled meat patty with added carrot - adds extra vegetables, texture, flavour - protein.

> White serving plate / - clean, improves presentation.

Hint: look at the RECIPE – you may need to draw or list ingredients that you cannot see, such as spices and sauces.

Tomato salsa

Physical: bright red, glossy sauce, soft chunks, sweet chilli flavour.

Functional: adds texture, flavour, visually appealing, provides vitamins and minerals.

Medium white serving bowl

Physical: clean, white, medium.

Functional: holds wedges making them easy to serve, presents meal in a tidy way.



Sweet chilli sauce

Physical: glossy and runny liquid with chilli flakes.

Functional: adds heat, sweetness, spice.





3 Fill in the table to show advantages and disadvantages of making this food product.



Hint: think about attributes, sustainability and hauora/well-being.

Advantages	Disadvantages
 Cheaper and healthier than takeaways Mix of textures, e.g. soft versus crispy to improve mouth feel Fresh flavours Simple to make Uses basic food preparation and cooking skills Visually appealing, e.g. bright and contrasting colours, clean presentation 	Takes more time than using store-bought salsa and wedges

To **include an image digitally**, follow these steps:

- 1. Use a snipping or capture tool to copy your image.
- 2. Go to your PDF worksheet, click the location where you want to paste the image, and then click Paste (Ctrl+V). To add notes digitally around the image, use drawing tools available to you.



