## Bastyr University Dietetic Internship Food Demonstration Evaluation

Evaluation Sheet designed by Cynthia Lair

DATE: 10 23 1	14 RC	M: NOITATO	10   Rento	n Public 1	Hauth
NAME OF TEACH	HER: <u>Joan</u>	na wirk	us		
CLASS TITLE:	MIC COOKS	: WOK	N ROU RI	ce	

	excellent	good	could be improved
Handouts:			
Well-organized, neat and attractive	X		-45
Clear instructions, proper recipe format	×		*
Preparation:	76.50		
Ingredients organized well	X		
Cooking equipment organized	×		
Demonstration area neat, sight lines clear	X		-5
Demonstration:		1 1 2 2 2 1. (4 1. ) 2 2 1 1 2 3 3 3 3 3 3 3	
Introduction		X	
Clarity of instructions	X		
Describe each activity as it's being done	X		
Recapping and overviews		X	
Ability to field questions		X	
Knowledge/expertise of subject matter		×	
Eye contact with audience		X	
Voice projection and diction		*	
Ability to engage the audience			X
Food hygiene	X		
Food:			
Taste		X	
Presentation		X	

## COMMENTS:

Joanna did a great job with her presentation. Detailed descriptions of what she was doing. We corporated nutrition and cooking facts and tips into the presentation and involved the participants by asking questions of them