

Section 1

#1: Introduction and Ingredients List

Strengths:

- You've clearly labelled your recipe with a descriptive title that tells readers exactly what they'll be making
- Your ingredients list is simple and easy to follow, using everyday items that most people can find

Missing Information → Your ingredients list doesn't include amounts for any of the items. When you write "flour," "water," and "butter," readers won't know if they need 1 cup or 5 cups. This makes it very difficult for someone to actually follow your recipe. For example, in Step 1 you mention "equal amounts," but equal to what measurement? Adding specific quantities like "2 cups of flour" or "200g of beef mince" would make your recipe much clearer and easier to follow.

Exemplar: *Ingredients: 2 cups of plain flour, 300g of uncooked beef mince, 2 cups of water, 50g of butter*

#2: Steps 1-5 (Dough Preparation)

Strengths:

- You've broken down the dough-making process into separate, numbered steps, which helps readers follow along
- Your instructions for shaping the dough (miniature bowl and lid) give readers a clear picture of what to create

Unclear Sequence → Steps 4 and 5 tell readers to shape the dough, but Step 6 suddenly says to put both pieces in the oven without any preparation of the meat first. This creates confusion because in Step 7, you then tell readers to "start to cook the meat," which means the pastry would be baking while the meat isn't ready. The order doesn't make sense because you'd end up with overcooked or burnt

pastry by the time the meat is done. A better approach would be to cook the meat first, then prepare and bake the pastry afterwards.

Exemplar: *After shaping your dough pieces, set them aside whilst you cook your beef mince in a frying pan over medium heat for 10-15 minutes until browned.*

#3: Steps 6-12 (Assembly and Baking)

Strengths:

- You've included an optional ingredient (cheese), which gives readers flexibility to personalise their meat pie
- Your final step creates a complete product by sealing the pie with the lid

Incomplete Instructions → Steps 8-12 tell readers to take the pieces out of the oven, add meat and butter, then close the pie, but you never mention putting the finished pie back in the oven to cook properly. This means readers would end up with a pie that has raw dough on top and uncooked butter inside. You also don't mention how long to bake the empty pastry in Step 6 or what temperature "high heat" means—is it 180°C or 220°C? Without these crucial details, readers can't successfully complete your recipe.

Exemplar: *Place your lid on top of the filled pastry bowl and return it to the oven at 200°C for 20-25 minutes until the pastry turns golden brown.*

■ Your recipe shows you understand the basic concept of making a meat pie—you know you need pastry, filling, and a way to seal it all together. However, your piece needs much more detail to actually help someone make this dish successfully. The biggest problem is the missing measurements and temperatures throughout your recipe. Additionally, think about reorganising your steps so the meat is fully cooked before you start working with the pastry, as this will help everything come together at the right time. In Step 11, you mention adding butter "for a more oily taste," but consider explaining *why* this improves the pie—perhaps you could say it makes the filling richer or helps keep it moist. Also, your recipe would benefit from timing information in each step. Instead of just saying "cook the meat at a high temperature," try "cook the beef mince in a frying pan over medium-high heat for 10-15 minutes, stirring occasionally, until no pink remains." This gives readers both a temperature guide and

a visual cue for doneness. Lastly, think about what happens to your pie after Step 12—does it need more baking time? Your readers need this information to finish the recipe properly.

Overall Score: 38/50

Section 2

Recipe on how to make a meat pie

Ingredients:

1. ~~flour~~ [2 cups of plain flour]
2. ~~uncooked meat (must be beef)~~ [300g of uncooked beef mince]
3. ~~water~~ [2 cups of water] ~~butter~~ [50g of butter]

Steps

1. ~~Add an equal amount of water and flour together~~ [Combine 2 cups of water with 2 cups of plain flour in a large mixing bowl] **#1**
2. Mix the flour and water to make the dough
3. Cut the dough into one bigger piece and one smaller piece.
4. Shape the bigger piece into a mini bowl
5. ~~make~~ [Make] the smaller piece into a circle, like a lid for the bowl. **#2**
6. ~~Make sure to place the miniature bowl with the smaller piece into the oven on a high heat.~~ [Place the miniature bowl and the circular lid onto a baking tray and bake in the oven at 200°C for 15 minutes.]
7. ~~Start to cook the meat at a high temperature for a nice smoky flavour~~ [Whilst the pastry is baking, cook the beef mince in a frying pan over medium-high heat for 10-15 minutes, stirring occasionally, until browned and no pink remains.]
8. ~~Take out your two pieces from the oven~~ [Carefully remove your two pastry pieces from the oven using oven mitts] **#3**
9. Pour in the meat
10. (optional) ~~add~~ [Add] some cheese on top

11. ~~Must add some butter into it for a more oily taste.~~ [Add the butter into the filling to create a richer, moister texture.]
12. Close the small bowl off with your remaining dough piece~~.~~ [, ensuring the edges are pressed together firmly to seal.]
13. [Return the completed pie to the oven at 200°C for 20-25 minutes until the pastry turns golden brown.]
14. [Remove from the oven and allow to cool for 5 minutes before serving.]