Section 1

#1: Introduction and Ingredients List "Ingredients: Burger buns, Chicken schnitzels, Mayonnaise, Cheese, Oil"

Strengths:

- Your recipe has a clear and simple ingredients list that's easy to follow
- You've organised your recipe well by separating ingredients and equipment into different sections

Missing Detail → Your ingredients list doesn't include specific amounts or quantities. When someone wants to make your chicken burger, they won't know how many burger buns to buy, how much oil to use, or how many chicken schnitzels they need. For example, if you're making burgers for four people, you'd need four buns and four schnitzels, but this isn't mentioned anywhere.

Exemplar: *Ingredients: 4 burger buns, 4 chicken schnitzels, 2 tablespoons of oil, 4 slices of cheese, 3 tablespoons of mayonnaise*

#2: Cooking Instructions (Steps 1-5) *"Put the chicken schnitzels into the air fryer. Then pour oil on the chicken. Close the air fyer and put it on to 180 degrees. Cook it for 16 minutes. Flip it to the other side for another 3 minutes."*

Strengths:

- You've included specific cooking times and temperatures, which helps readers know exactly how long to cook the chicken
- Your steps follow a logical order that makes sense

Lack of Safety Information → Your recipe doesn't include any safety warnings or tips about handling hot equipment. The air fryer basket gets extremely hot during cooking, and someone could burn themselves when flipping the chicken or removing it. You also don't mention how to tell if the chicken is properly cooked inside, which is important for food safety. Additionally, there's a spelling mistake with "air fyer" instead of "air fryer."

Exemplar: *Carefully open the air fryer (the basket will be very hot), and using tongs, flip the schnitzel to the other side. Cook for another 3 minutes until the chicken is golden brown and cooked through.*

#3: Assembly Instructions (Steps 6-10) *"Cut the buns with the bread knife. Squirt mayonnaise on on side and smooth it out with the butter knife. Put the chicken schnitzel on the bottom bun. Put a slice of cheese on the chicken schnitzel. Put the last piece of bun on the top."*

Strengths:

- You've described the assembly process in a step-by-step way
- You've remembered to include all the ingredients from your list in the final burger

Incomplete Assembly Details → Your assembly instructions are quite basic and don't explain important details. For instance, you don't mention whether the buns should be toasted or not, which affects how your burger tastes and whether it holds together well. You also say to "smooth it out with the butter knife" after squirting mayonnaise, but you haven't told readers to get butter anywhere in your recipe. The instruction about "on on side" has a typing error with the word repeated twice. Your steps also don't suggest any additional toppings that would make the burger more interesting, like lettuce or tomato.

Exemplar: *Lightly toast the burger buns in the air fryer for 1-2 minutes if desired. Spread mayonnaise evenly on the top bun using a butter knife. Place the hot chicken schnitzel on the bottom bun, then add a slice of cheese on top so it melts slightly from the heat.*

■ Your recipe provides the basic framework for making a chicken burger, but it needs more detail to be truly helpful for someone following it. The biggest area for improvement is adding specific measurements and quantities throughout your recipe. Additionally, think about including helpful tips that would make the cooking process easier, such as how to know when the chicken is fully cooked or suggestions for keeping the burger from becoming soggy. Your steps could also benefit from more descriptive language that explains *why* certain things are done, not just *what* to do. For example, you could explain that flipping the chicken helps it cook evenly on both sides. Also, consider adding some personalisation suggestions at the end, like optional toppings someone might want to add. Right now, your recipe reads like a list of actions, but recipes work better when they guide the reader through the cooking process with clear explanations. Work on proofreading your writing more carefully to catch

spelling errors like "air fyer" and repeated words like "on on side." Finally, think about your reader's experience—what questions might they have while making this? Adding those answers will make your recipe much stronger.

Overall Score: 38/50

Section 2

How To Make A Chicken Burger

Ingredients ● ~~Burger buns~~ [4 burger buns] ● ~~Chicken schnitzels~~ [4 chicken schnitzels] ● ~~Mayonnaise~~ [3 tablespoons of mayonnaise] ● ~~Cheese~~ [4 slices of cheese] ● ~~Oil~~ [2 tablespoons of oil]

Equipment ● Air fryer ● Cooking paper ● Bread knife ● Butter knife

Steps

#1 1. ~~Put the chicken schnitzels into the air fryer~~ [Place the chicken schnitzels into the air fryer basket]

1. ~~Then pour oil on the chicken~~ [Drizzle the oil evenly over both sides of the chicken]
2. ~~Close the air fyer and put it on to 180 degrees~~ [Close the air fryer and set the temperature to 180 degrees Celsius]

#2 4. Cook it for 16 minutes

1. ~~Flip it to the other side for another 3 minutes~~ [Carefully open the air fryer (the basket will be very hot), and using tongs, flip the schnitzel to the other side. Cook for another 3 minutes until golden brown and cooked through]

#3 6. ~~Cut the buns with the bread knife~~ [Slice the buns in half horizontally using the bread knife]

1. ~~Squirt mayonnaise on on side and smooth it out with the butter knife~~ [Spread mayonnaise evenly on the top bun using the butter knife]
2. Place the chicken schnitzel on the bottom bun

3. ~~Put a slice of cheese on the chicken schnitzel~~ [Place a slice of cheese on top of the hot chicken schnitzel so it melts slightly]
4. ~~Put the last piece of bun on the top~~ [Place the top bun over the cheese to complete your burger]