Working drawings serve as a plan for the construction or manufacture of something you want to make. They show your conceptual design.

1. **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).

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

**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 appealing.

**Oil**
**Physical:** liquid at room temperature.
**Functional:** transfers heat to cook food and adds flavour, stops wedges from sticking to the roasting dish.

**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.

**Spring onion**
**Physical:** green/white, firm.
**Functional:** adds texture, mild onion flavour to sauce.

**Sweet chilli sauce**
**Physical:** glossy and runny liquid with chilli flakes.
**Functional:** adds heat, sweetness, spice.
Fill in the table to show advantages and disadvantages of making this food product.

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

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

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.