



Task: this is a menu from a vegan supper club where they asked a student food technologist to draft their opening night menu. Read the menu carefully and then (1) decide how far each criteria has been met (does it: fully meet, partially meet or does not meet, for each dish) (2) explain any problems using food technology terminology, (3) recommend a specific improvement and justify your choice. Annotate around the menu.

The five criteria: nutrition – cost – seasonality – organoleptic properties – allergens

The Vegan Supper Club

To start

A delicate arrangement of sun-ripened strawberries and buttery avocado, finished with an aged balsamic glaze and scattered with peppery leaves.

Ingredients: Strawberries, avocado, mixed leaves, balsamic vinegar, olive oil, lemon juice, fresh basil.

For the main

Slow-cooked cauliflower and new potato curry, fragrant with toasted cumin and warming spices, served alongside fluffy basmati rice.

Ingredients: Cauliflower, potatoes, tinned tomatoes, onion, garlic, ginger, curry spices, coconut milk, vegetable oil, chilli, basmati rice.

To finish

Gently poached conference pear in a vanilla and star anise, accompanied by a silky almond cream.

Ingredients: Pears, sugar, vanilla, star anise, cinnamon, ground almonds, lemon juice, coconut cream.