**November/December/January Lab Reflection**

**Jamaican Patties**

I chose to reflect on this lab because I believe it was the one where we worked the most on as a group, cooperatively, and effectively. We helped each other figure out how to finish on time, while making it the best recipe it could be. Yes, I enjoyed the lab. The reason why is not only because it came out with amazing results, but because of how well we worked as a group to make the recipe come together. The people in my group got frustrated towards the middle because of how much time the recipe was consuming, but we managed to work out the problems and fix it on time. Yes, the product turned out well with fantastic results. We portioned the ingredients properly, put the patties in the oven on time, and managed to wash our entire area under the original time limit. The reasoning behind the success of the recipe was because of our group each having their own individual job, but coming together in the end to create the final product. It helped having everyone doing something different, so we wouldn’t be going at a slower pace. Yes, we worked well together during this lab. Before we began mixing the ingredients, we planned out what everyone’s job was. Someone would mix the ingredients, another person would wash and dry the dishes, and the other person, would help with both jobs while trying to find other tasks to accomplish. If I were to do this lab again, I wouldn’t change many things with the lab. We all did very well on cooperation and working as a team. But if I were to change one thing, I would probably add more time on creating the shapes to form the patty’s outer crust. Also, to make sure we spent more time on creating the dough itself, instead of focusing on only the meat section of the recipe.

**NDJFoods11**