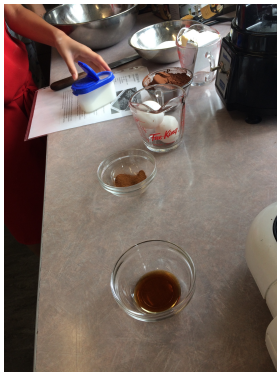


*NOTE: you already know the drill, I asked permission from people to use their names and talk about them, or at least on person.

So, the last reflection is upon my classmates and I. I'll admit, this is the hardest reflection by far. Not in terms of difficulty, but more so emotionally wise. This is a very sad for me to say that this would be the last reflection I made. Well, if its the last, I might as well go with a bang, so

BANG!!! oh, and the lab I chose to reflect on is none other than the brownies.



So, this is my favourite recipe to make in cooking, barbecue brownies. I wanted to reflect on something I really enjoyed and my all time favourite. These chocolate brownies had the taste of a regular brownie, and the barbecue taste. It was a really cool experience for me, and I used a barbecue for the first time!

I think out of my whole group, I was the most excited and most scarred. Excited because like, its chocolate brownies, one of my favourite deserts. On the other hand, I was also scarred, because out of everyone, Mr. Brett chose me to watch the barbecue. Another reason why I was scarred was because of the propane tanks. I recently watched the news about propane tanks exploding, taking two lives in the process. So, add a pinch of me looking over a barbecue and a propane tank and you get a really terrified taste. On top of that, my group had full confidence that I will do just fine, so I got little to no help from them. However, it was comforting to see my group had confidence I ****CAN**** do it, so that also boosted my confidence in the process.

The product itself was a little burnt. Though I didn't taste the "burnt-ness" of the brownies. Maybe that was just me but I thought everything was going according to plan. Although, I was very unsure of my abilities on barbecuing so, maybe thats why I didn't see anything wrong. Also, at this point Mr. Brett was starting to not answer some questions because, he doesn't want us to rely on him. Which was fine, I fully understand what he's doing, but maybe wrong time wrong place. With me being very unsure about, everything on barbecuing, I asked a lot of questions. My group kinda left me alone and I didn't want to ask Mr. Brett because I want to show him how I cook under pressure. That plan didn't work out very well, it actually was thrown out the window and I asked a lot of questions. All in all, the product itself was fine and it tasted really good.

Our group was... a little independent. Maybe too much, at least in my mind. Although, when I look back, the group was working together. The reason why I say independent was they were focusing on their own role, they just focused on what they were doing. Personally I believe that we could have helped out each other more, and that we communicate to each other more. I think the problem with this is because I'm only looking at one view of this, "picture." Like, maybe they were working together and they were communicating and we were a team. However, maybe not towards me, I felt like I didn't get any help from my group. Group 3's Jayson had to help me out majority of the time here. Jayson to my surprise really knew what to do in cooking. I never really seen that "side" of him. But hey, whatever works I guess. I mean, Jayson was one of the first classmates I worked with in cooking. So I was comfortable talking to him. Back to my group, no one kinda, helped me per-say in this unit. Thats all on my view alone, so I don't have a full clear cut answer, but what I can say is that this group needs to work together more.

I would have wanted to actually make the brownies instead of looking over the heat of the barbecue. This one I can't really talk about my cooking abilities because I did, practically nothing. I had the boring job this time, which is kinda weird to have in the last reflection I will do for this class. I didn't actually see all the steps of the brownies, except the part where in goes into the barbecue. So, this paragraph is going to be empty because like, I can't really talk in this one. I guess like, I would also change the fact to control the heat more on the barbecue but oh well.

Anyways, this is the last reflection. I started with a bang (literally) and ended with all of the text about this one. It now feels weird ending like this, but nothing can be done. Who ever is reading all of this, most likely Mr. Brett. I would like to say thanks for being an amazing teacher. Keep up with your creative ideas and the ability to have patience reading all of my work. Mr. Brett, its been a pleasure having you as a teacher, and I hope the best for you in the future.

Thank you - Matthew Wong