**Create A Personal Recipe Book**

Objective: Students will create a recipe book to demonstrate an understanding of concepts learned in Culinary Technology 120.

1. Your recipe book will contain the following sections:
   1. Dips
   2. Soups
   3. Salads
   4. Sandwiches
   5. A section of your choice (ex. desserts, appetizers, family favourites)
2. Include five recipes for each section for your cookbook. Recipes made in class must be included in the five. You may use recipes from home and/or the Internet for the other entries. If credit needs to be given, make sure it is.
3. Create a Helpful Hints page with a minimum of ten helpful hints. These will come from hints we use in class and some of your own.
4. Create a Table of Contents for your cookbook once all recipes are chosen. Include the name of the recipe, dot leaders, and page number.
5. Create an Index for the back of your book. This is the last thing you do once all recipes are typed or hand written.
6. Create cover sheets for each section.
7. Put page numbers on each page. Page numbers will be in the bottom right corner. No page numbers on section covers, front cover, and back cover.
8. Create a front cover for your book that has the title, your name on it and a graphic, too. The graphic can be in colour but cannot be a picture found on the internet. I can be a picture you design or take.
9. Be consistent throughout your book with layout, design, font style, font size, etc. Create a style and stick with it.
10. All pages must be typed or handwritten using **black ink** (if you don’t have a black pen I do)
11. Be sure to spell check your document.
12. Print out the cookbook pages, if you typed them, and put into order.

Due Date: June 3, 2020