

# Chicken Pot Pie - Product Review

Here I'm representing the project "Chicken Pot Pie"

## What is Chicken Pot Pie?

A pot pie is a type of meat pie with a top pie crust consisting of flaky pastry.

## What is Done so far in this project?

Phase-1 is completed which includes Creating a "Single Crust Chicken Pot Pie"

## What is not Done?

Slumping- Slumping is when the edge of the crust falls inward off the lip of the pie plate

What happens when the edges of pie crust slumps? Will be covered in Phase -2

Also carried out the below project management flow as part of Phase -1

### *Requirement Analysis Phase - Completed*

1. Gathered the necessary ingredient to make Chicken Pot Pie
2. Drafted the key task to cook Chicken Pot Pie, including directions to make
3. Covered corner cases like - preventing a pot pie crust from getting soggy

### *Planning Phase - Completed*

1. Estimated to complete the task - 2 User Points - 4 Days
2. Resources allocated - 1 Dev, 1 QA
3. Established the Cost of the project - \$100
4. Established the scheduled Delivery data of the project - Aug -10
5. Split the project into two Phases

### *Execution Phase - Completed*

1. Preheat the oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.
2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in

broth and milk. Bring to a boil, stirring constantly; cook and stir for 2 minutes or until thickened. Stir in chicken, peas, corn and potato mixture; remove from heat.

3. Unroll a pie crust into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Unroll remaining crusts; place over filling. Trim, seal and flute edges. Cut slits in tops.
4. Bake for 35-40 minutes or until the crust is lightly browned. Let stand 15 minutes before cutting.

Freeze option: Cover and freeze unbaked pies. To use, remove from the freezer 30 minutes before baking (do not thaw). Preheat the oven to 425°. Place pies on baking sheets; cover edges loosely with foil. Bake for 30 minutes. Reduce oven setting to 350°; bake 70-80 minutes longer or until crust is golden brown and a thermometer inserted in center reads 165°.

### *Testing/Tasting Phase - Completed*

A very crucial question addressed in this phase - *How do I know when my chicken pot pie is done and ready to eat?*

The pot pie is done when the crust is lightly browned and the filling is bubbly. Can't get enough?

*And What happens if we use the homemade crust ?*

The output of the recipe wasn't changed and in fact the taste was much superior compared to single crust

Also addressed one of the key UserAcceptance testing

*Should I poke holes in the bottom of the pie crust?*

No, as per the product requirement document it does not recommend poking holes. You shouldn't prick the bottom of a pastry crust when the filling and crust are to be baked together.

*DEMO:*

Now, It is demo time , I would request all the stakeholders to come and taste the food and provide your review comments.

Here are some of my Key metrics and reviews for this project

- Delivered with in 2 weeks sprint - as per the schedule
- Progress of each task is maintained and monitored in the Jira Sprint board and conducted stand-ups everyday to address the progress and issues faced .
- Work is evenly distributed so noe engineers are overloaded
- Extensive testing is carried out to capture the issues and made sure to cover all the key requirement areas

My Overall review about the project:

Absolutely delicious! Easy, tasty and filling!