

# EVALUATION

Success criteria	Evaluation
Final Product	<p>My final product of a moulded merchandise product for Adele successfully meets the design proposal to document the design, development, production and critique of a moulded food product (Carter, 2024). Throughout the process of documenting my design through the folio I have carefully considered and been guided by the assessment criteria. By working consistently over the last five weeks I have produced a chocolate caramel record that I am very happy with. The development of my project has come together by undertaking primary and secondary research, experimenting and testing of both the food product and moulds and finally critically evaluating my design. I feel as through the aesthetics and design of the packaging came together nicely and compliments and aids the design.</p>
Mould, Food and packaging components	<p>This product successfully meets the marking criteria through the inclusion of the moulded food product and a mould used in the packaging design. I tried and tested both a vacuum formed mould and silicone mould both with elements to critique. I found the vacuum formed moulded left some chocolate still in the mould and it was difficult to remove it cleanly. I had a similar experience with the silicone mould as it was even harder to remove and stuck completely breaking off in little shards. I experimented with the addition of oil but it was slipping down the walls of the mould and it was hard to get an even coating. By adding oil I discovered the process of ‘fat bloom’ where the chocolate develops a whitish colour due to the lipids in the chocolate separating and then recrystallised. I found applying the slightest bit of oil to the mould for easy release and to avoid blooming. Overall, I liked the silicone mould mainly for its aesthetics of the final design. Although it meant the layer of chocolate was slightly thicker the detail it was able produce was more beneficial.</p> <p>Overall, the food product turned out great. Both the chocolate and caramel was enjoyed by all participants who completed my sensory evaluation. Conducting the sensory evaluation allowed me to make minor changes such as adding salt and 5g more butter to caramel 28. I really enjoyed the combination of the dark chocolate and the salted caramel together and found its best eaten at room temperature.</p> <p>Finally the packaging brings the whole design together and creates consistency within the product. I ensured to follow the Food Standards Australia New Zealand laws (2023) to meet the correct requirements for a food packing label. The role and functionally is met by informing consumers of allergens, recycling details, location of production ect. Protecting the chocolate with durable plastic coving and preserving the chocolate by creating and air tight seal and finally providing convince for the consumer to eat at the concert if they wish.</p>
User needs	<p>My chocolate moulded merchandise product successfully meets all the needs and constraints outlined in the user story. It offers consumers a unique and memorable product that is tailored to Adele with a clear brand alignment. Additionally, the product is packaged securely and can will be stored safety while consumers are attending the concert or alternatively it can be eating immediately.</p>
Further improvements	<p>Although the moulds did serve their purpose I feel with more experimenting and testing they can be improved. In the future when designing the model in fusion I would be more mindful when extruding the text. Instead of making it -5mm I would only extrude -2mm. This would only affect the function of the mould making it easier to release and would not drastically alter the aesthetics. I would also experiment with more solutions to seal my product in the packaging. I used the plastic heat seal but I couldn’t get it to effectively stick so I used a small amount of hot glue. I worry that it is not completely air tight and with only a piece a cardboard protecting it, it may be easy to puncture a hole. Finally that leads me to my last improvement which would be to be more careful when putting the packing together. I used hot glue to glue it together but found it to be messy and hard to work with untimely not giving the most professional finish.</p>

# FINAL PRODUCT



Image of final product from the front.

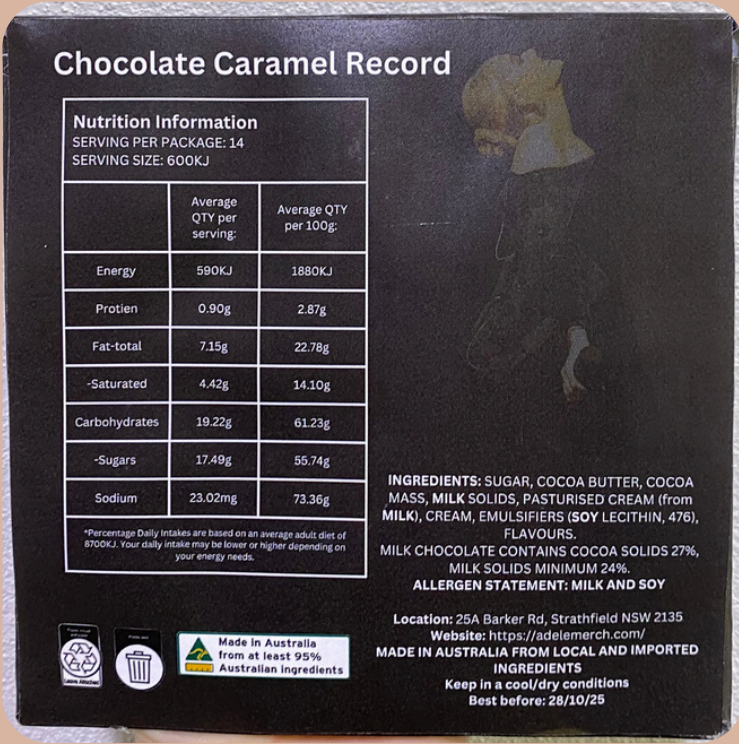


Image of final product from the back.