JOURNAL ENTRY #10 ASSIGNMENT PROJECT #1 REVISION PLAN

Reread your Project #1 Draft A and the responses from your peer. Answer the questions below.

1. Explain / summarize the feedback you received on your Project #1 Draft A. What did your peer(s) think you were doing well? What did your peer(s) think you should revise? Was any of this feedback contradictory? If so, how?

Although my essay follows the structure stated in the thesis it did not follow the expected proposal format and on revision, I should include titles clearly call to attention the following subheadings: "Background", "Cause of the Problem", "Effect of the Problem", "My Solution" and "Action Plan"

2. <u>Critique the feedback you have received.</u> What feedback was helpful for you as an author? Why? What wasn't helpful for you as an author? Why? What feedback will you use and what feedback will you ignore?

The feedback that are helpful to me as an author were the questions call to my personal response and feelings. For example, the following:

- Why do you care about the problem?
- What personal experience/observation can you present to connect with the seriousness of the problem?
- How does the problem affect you and your community?
- Who's this proposal's intended reader?
- Why should they care about the problem presented in your proposal?
- Why do you think they can help you solve the problem?

These questions may invoke the readers to understand the need of others especially when it comes to how it affects both the writer and their community.

3. <u>Develop and explain a specific plan you will follow as you work on your next draft.</u> Write down at least two specific and concrete revisions you plan on making in editing and revising your Draft A.

Going forward I can share with the readers

- 1. Orient my writing to appeal to those of my culture Chinese/Vietnamese: where the washing of meat is potentially risky and is more so for the way how the US industrial farm complex run their operations
- 2. As one of my first jobs working in the grocery business as a meat clerk I can share my experience and training dealing with food safety and contamination.