

Assessment task: Dessert- Tasting						
Level Criteria	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient	Score
Temperature	Cold Dessert- Cold Plate Warm Dessert – Warm Hot Dessert- Hot Plate	Cold Dessert- Cold Plate Warm Dessert – Warm Hot Dessert- Hot Plate	Cold Dessert- Luke warm Warm Dessert –Cold plate Hot Dessert- Cold plate	Cold Dessert- Luke warm Warm Dessert –Cold plate Hot Dessert- Cold plate	Parameters not met	/2
Overall Flavor	Very palatable – definite flavor profiles	Palatable - Good flavor profile. Could taste more defined	Acceptable flavor - Does not distract entirely from dish profile - Lacks strength in profile	Over or underwhelming in flavor – Too strong of flavor notes or extremely lacking in desired flavor profiles	Parameters not met	/4
Overall Texture	Proper balance in texture using many contrasts – Crunchy, smooth, soft, brittle	Proper balance in texture using minimal contrasts – Crunchy, smooth, soft, brittle	Some balance in texture. Could use more contrasts to create better experience – Crunchy, smooth, soft, brittle	Texture is all the same throughout dessert. Lack of contrast	Parameters not met	/4
Sauces	Appropriate choice and amount used. Appropriate flavoring used Excellent sheen and flow	Appropriate choice but not the correct amount used. Appropriate flavor Too thick or thin	Inappropriate amount Flavor is only adequate Lacks proper texture	Inappropriate amount Lacks in flavor Lacks proper texture	Parameters not met	/4
Garnish Appropriate – Chocolate OR Sugar	Separate garnish of sugar or chocolate complements the plating of dessert. Very fine work demonstrates advanced skill level	Separate garnish of sugar or chocolate complements the plating of dessert. Technique demonstrates intermediate skill level	Separate garnish of sugar or chocolate complements the plating of dessert. Technique demonstrate introductory skill level	Separate garnish of sugar or chocolate does not enhance plating of dessert. Shows an obvious lack of skill sets	Parameters not met	/2
Total						/32