

Assessment on task: Produce and present a finished potato product -Tasting

Criteria \ Level	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient	Score
Texture	Potatoes are cooked to appropriate doneness dependant on recipe. Texture is appropriate to the desired product i.e. mashed potato is fluffy and smooth.	Potatoes are undercooked to the appropriate doneness dependant on recipe. Texture of product is not as expected i.e. mashed potatoes have lumps.		Potatoes are over cooked or over processed compared to the desired doneness. Texturally, product did not meet expectations i.e. Mashed potatoes are over mixed and gluey.	Parameters not met	/4
Taste & Temperature	Product is well seasoned and balanced in flavor. Product temperature is what is expected of the desired item for service i.e. Piping hot	Product is seasoned but does not have a complete mouthfeel. Temperature is lukewarm for service.	Product is marginally seasoned but lacking in one aspect of the taste profile. Temperature is at room temperature.	Product is under seasoned or over seasoned. Product is not served at its appropriate temperature at all.	Parameters not met	/4
Appearance	Color is rich and vibrant. Product is visually appealing. Product conveys proper menu image.		Color is subdued or inappropriate. Product is not visually appealing. Product conveys proper menu image.	Product is not visually appealing. Lacks proper color and contrast.	Parameters not met	/4
Procedure	Appropriate procedures are followed for specific potato recipe. I.e. correct amount of eggs used to bind duchesse potato.		Not all the proper procedures were followed when preparing the specific potato recipe.	Appropriate procedures are NOT adhered to for specific recipe	Parameters not met	/4
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