

**Assessment & time on task: Vegetable Tasting Rubric**

<div style="text-align: right;"><b>Level</b></div> <div style="text-align: left;"><b>Criteria</b></div>	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient		<b>Score</b>
Texture/taste	Vegetables cooked al dente. with appropriate seasoning	Vegetables are under cooked with appropriate seasoning	Vegetables are over cooked and mushy. with appropriate seasoning		Parameters not met		/4
Appearance	Colors are rich and vibrant		Colors are subdued or dull		Parameters not met		/4
Procedure	Appropriate procedures are followed for specific vegetables. i.e. cauliflower blanched with acidulated water.			Appropriate procedures are NOT followed for specific vegetables	Parameters not met		/4