Assessment on task: Salad- Tasting Evaluation

Level	4	3	2	1	0	Score
Criteria	Excellent	Good	Fair	Poor	Insufficient	
Basic components/Parts for a complete salad	All components are present and visible for the salad with required quantities and the salad looks Lettuce, Principle ingredient, Dressing and Garnish	All components are present and visible with low quantities. Lettuce, Principle ingredient, Dressing and Garnish	Some of the components are missing on the salad Lettuce & Garnish	Most of the components are missing and the salad is not complete.	Parameters not met	/3
Texture	All ingredients are cooked to appropriate doneness as per menu specification. Texture is appropriate to the desired product i.e. lettuce is crisp and the principle ingredient is well seasoned	Some of the ingredients are undercooked as per menu specification. Texture of product is not as expected i.e. not enough dressing on the salad		Most of the ingredients are over cooked or over processed compared to the desired doneness. Texturally, product did not meet expectations i.e. salad leaves/ greens are wilted and too much dressing on some of the ingredients making it inedible	Parameters not met	/3
Taste & Temperature	Product is well seasoned and balanced in flavor. Product temperature is what is expected of the desired item for service i.e. chilled	Product is seasoned but does not have a complete mouthfeel. As for temperature plate was chilled, the ingredients were at room temperature.	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	/3
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	/3
						/40

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