

Evaluation of Menu Development component:

Presentation – Clarity Marks

Overall Appearance & legibility	5
Proper spacing of courses	5
Writing is clear and concise	5
Layout & order	5

Wording Marks

Proper use of terminology	5
Repetition of names, preparation & others	5
Wording allows visualization of the dish	5
Language is appropriate and consistent	5

Spelling Marks

Capital letters	5
Grammar	5
Punctuation	5
Spelling	5

Gastronomy Marks

Use and balance of the four food groups	5
Use and balance of the components of taste and texture	5
Progression (lightest to heaviest, finish with finest)	5
Seasonally appropriate	5
Takes advantage of regional products	5
Reflects current styles	5

Reflects creativity 5

Cost Marks

Reflects budgeted food cost and selling price 5

The standard recipes and requisitions submitted along with the menu are **meticulously** checked for accuracy to the following criteria:

Notes:

The menu, recipes and requisitions submitted on Day 1 will be submitted electronically. A standard recipe Excel spreadsheet will be provided (candidate must enter the formulas) as will a blank menu Word file. The office day exam will be in a proctored computer lab environment.

MS-Word and MS-Excel are the only acceptable formats.

You will develop a production schedule on your own time after Day 1 (office day) that will be posted in your work area on Day 2 of the exam