

Unit 308: Produce and present advanced main course dishes using standardised recipes

Handout 6: Dish evaluation template

Quality point	Evaluation	What I would do different next time?
Taste: <ul style="list-style-type: none"> Is it correctly seasoned? Does it taste like it is supposed to? Are there any overpowering flavours? Do I need to adjust any of the flavouring? 		
Texture: <ul style="list-style-type: none"> Is it over cooked? Is it under cooked? Does the outside need to be crispy? Is the inside of the product moist? Is it evenly cooked throughout? 		
Consistency: <ul style="list-style-type: none"> Is the dish at the correct consistency? Are any sauces too thick or too thin? Is there consistency between the same dishes served to other customers? 		
Presentation: <ul style="list-style-type: none"> Does it look appealing to the customer? Is it correctly garnished? 		

Quality point	Evaluation	What I would do different next time?
<ul style="list-style-type: none"> Is it served with the correct sauce or accompaniment? Is it served on the correct service equipment? 		
Portion size: <ul style="list-style-type: none"> Does the size reflect the dish/recipe/menu/course? Is the portion size suitable for any accompaniments? 		
Colour: <ul style="list-style-type: none"> Is the dish correctly coloured to meet the requirements of the dish? Does it have too much or too little colour? Does it need longer cooking to achieve the desired finished colour? Is it evenly coloured? 		
Temperature: <ul style="list-style-type: none"> Has it met the legal temperature requirement? Is it too hot or too cold? Has the dish been reheated? 		
Aroma: <ul style="list-style-type: none"> Does the dish smell good? Are there any unfamiliar or bad smells? 		

Quality point	Evaluation	What I would do different next time?
Harmony: <ul style="list-style-type: none">• Do the ingredients work together?• Is the overall effect appealing to the eye?• Are the aroma's pleasant?		