# 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?** |
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| **Taste:*** Is it correctly seasoned?
* Does it taste like it is supposed too?
* Are there any overpowering flavours?
* Do I need to adjust any of the flavouring?
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| **Texture:*** 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?
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| **Consistency:*** 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?
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| **Presentation:*** Does it look appealing to the customer?
* Is it correctly garnished?
* Is it served with the correct sauce or accompaniment?
* Is it served on the correct service equipment?
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| **Portion size:*** Does the size reflect the dish/recipe/menu/course?
* Is the portion size suitable for any accompaniments?
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| **Colour:*** 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?
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| **Temperature:*** Has it met the legal temperature requirement?
* Is it too hot or too cold?
* Has the dish been reheated?
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| **Aroma:*** Does the dish smell good?
* Are there any unfamiliar or bad smells?
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| **Harmony:*** Do the ingredients work together?
* Is the overall effect appealing to the eye?
* Are the aroma’s pleasant?
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