

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?
<p>Taste:</p> <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? 		
<p>Texture:</p> <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? 		
<p>Consistency:</p> <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? 		
<p>Presentation:</p> <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? 		
<p>Portion size:</p> <ul style="list-style-type: none"> • Does the size reflect the dish/recipe/menu/course? • Is the portion size suitable for any accompaniments? 		
<p>Colour:</p> <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? 		
<p>Temperature:</p> <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? 		
<p>Aroma:</p> <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?
<p>Harmony:</p> <ul style="list-style-type: none">• Do the ingredients work together?• Is the overall effect appealing to the eye?• Are the aroma's pleasant?		