



EVALUATION –

“How you feel about your work”

The Evaluation must be completed even if the washing up is not finished.

COLOUR:

Describe the colour of the dish- eg. *golden, well-contrasted, creamy, brown, too dark, too light, uneven etc.*

PRESENTATION:

Describe the appearance of the finished dish- eg. *Appetising, moist, smooth, soggy, dry, greasy, crumbly etc*

TEXTURE:

Taste the dish and describe its texture –eg. *Light, brittle, chewy, crisp, greasy, watery, sticky, soggy, underdone, overdone, crunchy, uneven etc*

TASTE:

Describe the taste – eg. *sweet, sour, sickly, tasteless, tasty, acidic, creamy, dry, uninteresting etc.*

COOKED/ DONENESS:

Describe if the dish was cooked correctly- eg. *Just right, under-cooked, over-cooked, unevenly- cooked, rare, burnt etc.*

DID THE DISH MEET THE BRIEF?:

State “yes” or “no” and give a reason. If the dish you have chosen now seems unsuitable explain why and suggest a better choice.

ARE THERE ANY CHANGES NEEDED?:

If anything went wrong explain why and list the planning & method changes that would improve the result if you did this task again.