# 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:**   * 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? |  |  |
| **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? |  |  |
| **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? |  |  |
| **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? |  |  |
| **Portion size:**   * Does the size reflect the dish/recipe/menu/course? * Is the portion size suitable for any accompaniments? |  |  |
| **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? |  |  |
| **Temperature:**   * Has it met the legal temperature requirement? * Is it too hot or too cold? * Has the dish been reheated? |  |  |
| **Aroma:**   * Does the dish smell good? * Are there any unfamiliar or bad smells? |  |  |
| **Harmony:**   * Do the ingredients work together? * Is the overall effect appealing to the eye? * Are the aroma’s pleasant? |  |  |