Entree Taste Appropriate Score

Hot foods/Hot plate – Cold foods/Cold plate (as appropriate) 13-15

All items cooked properly

Sauces of very good consistency and viscosity
Very good, fully developed flavors
Balanced, layered flavors

Generally hot food-cold food as appropriate 10-12

Items mostly properly cooked, slightly over/under cooked
Sauces slightly thick or thin
Good flavors, not fully developed
Mostly balanced, layered flavors

Generally hot food-cold food as appropriate 7-9

Some items properly cooked, slightly over/under cooked
Some sauces slightly thick or thin

Some good flavors, not fully developed
Some balanced flavors, lacking layered flavors

Hot food served cool/Cold food served cool 4-6

Few items properly cooked, over/under cooked

Many sauces thick or thin
Average flavors, little development
Few balanced flavors, little layered flavors

Hot food served cold/Cold foods served room temperature 1-3

Items not properly cooked, very under or over cooked
Sauces very thick, pasty or thin
Poor flavors, off flavors, very underdeveloped
No or inappropriate garnish
Very unbalanced flavors
Missing items

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be
	+ Oral: Flavor, Texture, Temperature
	+ Visual: Color, Shape
* An entrée has been specified in the rules to consist of:
	+ Center of the plate item: 4-6 oz suggested
	+ Accompaniments such as a vegetable or starch: 2-3 oz suggested
	+ Sauce

Entree - Finished Product \_\_\_\_\_\_\_\_ Appropriate Score

Very good product color, evidence of proper cooking techniques 5

Sauces of very good color

All portion sizes appropriate

Clean plate, with appetizing appearance and presentation

Balanced presentation

Multiple textures and shapes displayed

No inedible garnish

Good colors 3-4

Sauces’ color somewhat light or dark

Most portion sizes appropriate

Mostly clean plate with clean appetizing appearance and presentation

Mostly balanced presentation

Some textures/shapes displayed

Little inedible garnish

Very little, or confusing colors 1-2

Sauces’ color very light or dark

Inappropriate portion sizes

Messy/dirty plate, appearance and/or presentation.

Poorly balanced presentation.

Few textures and/or shapes displayed

Inedible garnish

* Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be
	+ Oral: Flavor, Texture, Temperature
	+ Visual: Color, Shape