Dessert Taste Appropriate Score

Hot foods/Hot plate- Cold food/Cold plate as appropriate 9-10

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 7-8

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 5-6

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 3-4

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 food served room temperature 1-2

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
* A dessert has been specified in the rules to consist of:
	+ A little something sweet served at the end of the meal
	+ Size appropriate: 3+/- total edible weight

Dessert - Finished Product Appropriate Score

Very good product color, evidence of proper cooking technique 5

Sauces of very good color

All portion sizes appropriate

Clean plate, clean 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