Final Meal Self-Evaluation Sheet

Evaluate your final product using the score chart below. Circle the score that best describes your experience and your guests’ experience:

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| Appropriate Recipe | 1  Recipes were very simple and not challenging.  Food items could have been prepared by a beginner cook. | 2  Some of the recipes were simple and some were more challenging.  Food items could have been prepared by an intermediate cook. | 3  Recipes were challenging and more advanced.  Skill and experience were needed to prepare these items. |
| Planning | 1  More organization needed. Elements of the meal were not thought out. | 2  Some elements of the meal were not thought out.  More time spent on organization would have resulted in a better meal. | 3  Well thought out and organized.  The meal ran smoothly with few interruptions. |
| Product Quality | 1  Some issues with flavors.  Food was burnt, not cooked enough, incorrect texture, wrong ingredients, etc**.** | 2  Good flavor and some variety of colours, textures, and temperatures were considered with the foods served. | 3  Outstanding flavor and variety of colors, textures, and temperatures were evident in the foods served. |
| Product Appearance | 1  Prepared less than 4 courses, with little attention to product appearance.  There were issues with color, texture, etc. and portion sizes were not accurate. | 2  Prepared 3- 4 courses, with **some** attention to product appearance (took into account factors like color, texture, etc.) and appropriate portion sizes. | 3  Prepared all 4 courses, with creative product appearance (took into account factors like color, texture, etc.) and appropriate portion sizes. |
| Product Temperature and Timing | 1  Timing was off. A number of food items were not ready at the correct time and as a result some items were cold. | 2  A few food items were not ready at the correct time and as a result a few items were cold. | 3  All food items were ready at the correct time and as a result the meal was hot and ready in a timely fashion. |
| Garnish and Table Setting | 1  Minimal or no garnish present.  Table set in a very limited fashion. | 2  Some garnish used but very simple.  Table set simply, more could have been done to make it attractive and neat. | 3  Garnish reflected creativity and is appropriate to food served. Table set attractively and neatly. |

Comment on the menu selections you chose.

Comment on the overall experience.