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