

CANDIDATE PREPARATION PACKAGE

COOK 3

PRACTICAL ASSESSMENT

Menu A



Candidate's Name:	
Exam Location:	Date:

Included in this package:

Information about the practical assessment.

Work plans to prepare your menu.

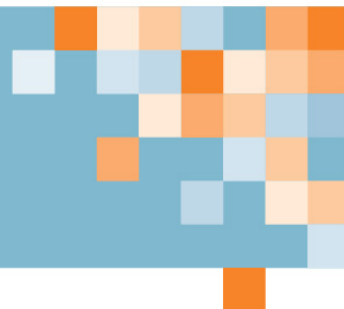
A practical assessment food supply requisition list.

Instructions:

1. Read all the information completely about the practical assessment so you are aware of the requirements of your menu.
2. Prepare your work plan for the day of the practical assessment according to the required components.
3. Gather and adjust the recipes needed to prepare your menu.
4. Candidates will be given an ingredient requisition list in advance and must plan their own menu and recipes according to the menu criteria provided. The required proteins will be provided.

Overview of Assessment Tasks

- You will be given a list of required menu items and asked to write your work plan.
- You will be asked to prepare, cook and present all menu items within the time limit allocated. One serving of each item is to be served unless otherwise indicated.
- The first 2 hours of the assessment are set aside for preparation – no finished dishes may be served during this time.
- After the first 2 hours of preparation, dishes may be presented according to the timeline you prepared in your work plan. Dishes must be served in the sequence of the menu. Assessors will require a minimum of 15-20 minutes between dishes being served for assessment.
- If necessary, a maximum of 30 minutes Overtime is permitted for full menu completion. **Dishes served during this time will lose the *Critical Factor* marks for Timing.** After Overtime, no dishes will be accepted.
- You can expect the total time of the assessment from your arrival through clean up to be approximately 6 hours.
- Safety, Sanitation, Organization, and Work Habits are assessed throughout the day.



What the Assessor will be looking for:

- Safe work practices are followed.
- Food safety practices are followed.
- Correct selection and use of tools and equipment.
- Appropriate following and adjusting of recipes.
- Proper selection, preparation and storage of ingredients and menu items.
- Correct techniques used for cooking/baking.
- Dishes presented (including garnishes, sauces and accompaniments) are to the industry standard and servable to the customer based on visual appeal, doneness, taste, texture, colour, portion size, etc.

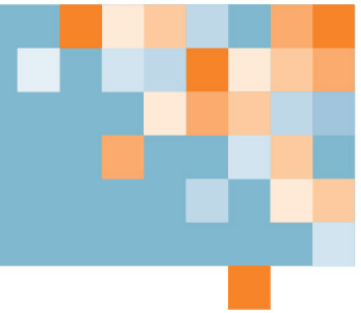
Criteria to demonstrate competency

Competence in all 3 sections must be successfully demonstrated in order to pass the practical assessment.

Criteria for each section is as follows:

Section 1: Safety and Sanitation

- 5 of 5 *Critical Factors* **must** be demonstrated – (See Grading Scale – Appendix A)
 - Uses safety/personal protective equipment (PPE)
 - Follows safety procedures
 - Correct product handling and storage
 - Minimizes risk of cross contamination
 - High level of personal hygiene



Criteria to demonstrate competency, cont.

Section 2: Organization, Technical (Prep) Skills, Cooking Technique

- A minimum 5 of 8 *Critical Factors* **must** be demonstrated – (See *Grading Scale – Appendix A*)
 - Works in an organized manner
 - Works well with others
 - Demonstrates suitable knife skills
 - Follows and adjusts recipes
 - Minimizes wastage
 - Demonstrates a variety of cooking techniques (minimum 4)
 - Minimizes and rectifies faults
 - Tests for appropriate degree of doneness

Section 3: Finished Products (Dishes)

- A minimum 22 of 30 *Critical Factors* **must** be demonstrated – (See *Grading Scale – Appendix A*)
- Each of the 5 menu items will be evaluated for the following criteria:
 - Servable product – based on taste, texture, doneness, presentation, temperature, portion size, etc.
 - Served within the time limit – dishes presented within the time frame and in menu sequence

What do I need to bring?

**Come prepared with the items needed for production*

Essential

- Uniform – cook's jacket, chef's hat, appropriate pants (checkered, black or white), apron and CSA approved footwear.
- PPE – i.e. cut resistant gloves
- Small utensils and hand tools – see recommended list
- Knives – see recommended list
- Cloths – white kitchen towels
- Work plan and menu sheets
- Recipes for your menu (Hard copies)
- Paper and pencil/pen for writing
- Timer (Clock or Digital)

Note – small kitchen utensils and knives will not be provided at the assessment venue

Recommended knife and small tools list

- French / Chef's knife (10" - 12")
- Paring knife
- Sharpening steel
- Serrated bread knife
- Flexible wire whisk
- Palette knife / offset spatula
- Rubber spatula
- Plastic dough scraper
- Set of professional quality tongs
- Vegetable peeler
- Measuring spoons
- Calibrated measuring cups
- Meat thermometer
- Slotted spoon
- Small sieve

Optional items for Cook Level 2 and Level 3 only. Candidates requiring any of these items to prepare their menu may contact the assessment venue to see if the items are available for use. If not, candidates must bring their own.

- Firm boning knife
- Flexible filleting knife
- Turning knife
- Fish tweezers
- Moulds or special baking dishes as required
- Small food processor
- Immersion blender
- Food mill
- Mandoline
- Piping bags/tips
- Wood chips for smoking
- Manual ice cream maker
- Other - Any special tools you may use for specialized tasks (sugar work, chocolate work, garnishes)

Supplied

- All food items
- Commercial kitchen equipment, stoves and ovens
- Pots and pans
- Cutting boards
- Prep area with sink
- Refrigerator (may be shared with another candidate)
- Serving plates and platters
- Tasting spoons
- Aluminum foil
- Disposable gloves
- Paper towels
- Parchment paper
- Plastic wrap

Prohibited

- Any outside food items or convenience products
- Any additional sources of heat or cold (portable burners, refrigerators, etc.)
- Internet connected devices – smartphones, tablets, computers, etc.

During the Assessment

- You will have the opportunity to demonstrate your skills against the standards for Cook 3.
- You will be able to speak with your Assessor and ask for clarification. You will also need to answer questions throughout the assessment. If there are any issues with equipment or ingredients during the assessment, you must notify your Assessor immediately.
- You cannot ask other candidates for assistance or information or interrupt their assessment tasks in any way.
- You cannot use your cell phone during the practical assessment. If you do, your assessment may be compromised.
- While you are undertaking your practical assessment, you are expected to follow personal hygiene, food safety and occupational health and safety (OH&S) requirements that apply in the workplace. This includes wearing an appropriate uniform and personal protective equipment (PPE) as required.
- It is essential that you follow all your Assessor's instructions throughout the day.
- Major violations of safety or sanitation procedures may result in termination of the assessment.

Tips for Success

- Practice the menu several times before attempting the practical assessment
- Employ the highest sanitation standards
- Manage your waste, do not toss your green waste before checking with assessor(s)
- Properly anchor cutting board and set your station
- Have a plan for dealing with your dirty dishes
- Set up a place to wash and sanitize properly, have dish soap, scouring pads and sanitizer
- Display your work-plan
- Organize and display your recipes
- Use single use tasting spoons
- Clean as you go, wash and sanitize properly, avoid cross contamination
- Have a seasoning tray
- Only have out what you need for the task at hand; everything else is clutter
- Keep high risk foods refrigerated at all times
- If something isn't going as planned, stop, re-evaluate and formulate a new plan; you can still recover



Overview of Assessment Day

Arrival and Briefing

Time

- An Assessor will brief you on the practical tasks you will be required to complete.
- You will also receive any additional instructions for your assessment.
- Assessors will be available to answer any questions you have regarding the process.
- You must sign a declaration indicating that all the above has been completed before being allowed to set up your station.

15-30 minutes

Set Up

- You will be allowed to set up your station and familiarize yourself with the location of kitchen equipment.
- You may finalize your work plan based on the menu you have to prepare.
- Your Assessor will review your work plan and recipes during the assessment.

15-30 minutes

Practical Assessment

- Your practical assessment will commence, and you will be required to complete the tasks specified in your menu within 4 hours. Preparation is 2 hours. Service of dishes is 2 hours.
- You will need to wear an appropriate uniform and personal protective equipment (PPE) and keep all relevant personal hygiene, food safety and occupational health and safety (OH&S) issues in mind.

4 hours

Overtime (if necessary)

- A maximum of 30 minutes Overtime is permitted for full menu completion. **Dishes served during this time will lose the *Critical Factor* marks for Timing.** After Overtime, no dishes will be accepted.

30 minutes

Clean Up

- Dishes will **not** be accepted during this time. You will be expected to clean your station and help with any common areas to return the kitchen to the state it was in before the assessment.

30 minutes

Food / Breaks

- If you require a short break during the assessment, it can be scheduled into your work plan. However, the menu still must be completed within the assigned time frame.
- Bathroom breaks may be taken at any time as long as you notify the Assessor.
- Meals are not provided. It is your responsibility to bring drinks, snacks or refreshments that you will need. Water will be available at the venue.



Assessment Tasks – Menu A

- You must create and prepare a menu that follows the menu requirements and includes all required ingredients.
- You can only use ingredients found on the provided food supply list.
- You must submit your food order and menu to the assessment venue at least 1 week prior to your practical assessment date.
- Over-ordering of ingredients will result in the loss of marks for food wastage and organization.

Category:

Menu Requirements:

Specialty Soup

Required Protein: Scallops

- Prepare 1 litre consommé and up to 500 ml mousseline forcemeat
- Serve 1 bowl (250 mL) consommé garnished with mousseline forcemeat quenelles and a cracker **or** ethnic flatbread

Cold Appetizer

Required Protein: Trout

- Prepare an appetizer using the required protein and crepes, served with a garnish and cold sauce
- Item must be served cold

Entrée

Required Protein: Duck

- Prepare and serve 1 plate that includes a portion of each of the required proteins cooked two different ways (*breast cooked mr-m; leg prepared using a moist heat method*)
- The entrée must be served with the following accompaniments:
 - A grain or pulse dish (*prepare up to 500ml, serve 1 portion*)
 - 3 vegetables with different preparation methods (*1 must be turned, 1 stuffed, and 1 puréed*)
 - Reduction sauce - demi glace base (*prepare up to 250ml, serve 1 portion*)

Dessert

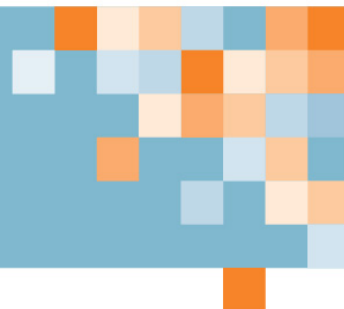
Chocolate Soufflé with Crème Anglaise

- Prepare the base for no more than 3 individual chocolate soufflés
- Prepare up to 500 ml crème anglaise
- Serve 1 chocolate soufflé with 1 portion of crème anglaise and a suitable garnish

Bread

Cracker or Flatbread

- Prepare a cracker **or** ethnic flatbread of your choice
- Serve as an accompaniment to the soup course



CANDIDATE WORK PLAN

Give this sheet to the Assessor to place on your presentation area

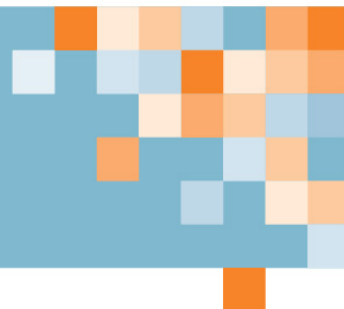
Use this sheet to describe each item on your menu, and the service time.

Ensure your recipe for each menu item is displayed for the Assessor.

No dishes may be served in the first 2 hours, this time is set aside for preparation.

Candidate's Name:	Date:
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Menu Item	Description	Service Time
Specialty Soup (with bread)		
Cold Appetizer		
Entrée		
Dessert		
Bread		



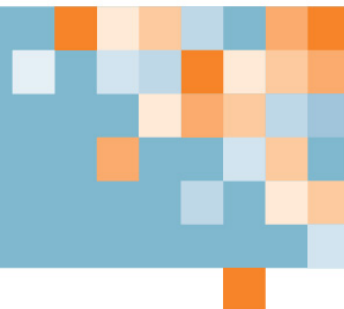
CANDIDATE DRAFT / PRACTICE WORK PLAN

Use this sheet to plan your time to complete all menu items

NOTE: Assessors require a minimum of 15 minutes between dishes being served for assessment

Candidate's Name:	Date:
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Time am / pm	Minutes Allowed	
	15 min	Arrival and sign declaration
	15 min.	Briefing and questions
	30 min.	Gather equipment and dishware, set up station, pre-heat oven
	↓	Begin cooking (2 hours) – no dishes are served during this time
	30 min	
	30 min	
	30 min	
	30 min	
	↓	Begin Service period (2 hours) – dishes are served during this time
	30 min	
	30 min	
	30 min	
	30 min	
	30 min	Overtime – dishes accepted but Critical Factor marks for Timing not achieved.
	30 min	Clean up – no dishes are accepted



Practical Assessment Food Supply List

Candidate's Name:	Date:
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REQUIRED INGREDIENTS

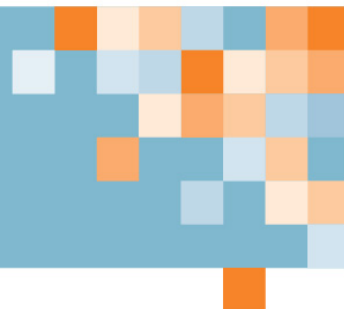
- These items will be provided in the amounts indicated and must be used in your menu.
- You are not required to use the entire amount of the ingredient provided, but anything not used must be stored appropriately so that it can be used for another purpose and not wasted.
- Discarding of excess ingredients (unless directed to do so by the Assessor) will result in the loss of marks for food wastage.

Item	Amount Provided	Unit
Scallops, 10-20 ct	0.200	kg
Trout, whole	1	ea
Duck, whole	1	ea

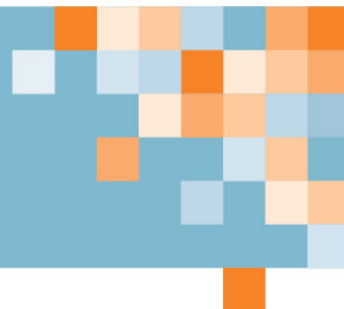
ADDITIONAL INGREDIENTS

- From the following list, place the food order for your menu items and recipes.
- Food items will only be supplied in the quantities requested in addition to the required proteins.
- On occasion, product availability may require a substitution by the venue.
- **Over-ordering of ingredients will result in the loss of marks for food wastage and organization.**
- **You must submit this form, along with your menu to the venue at least 1 week prior to the practical assessment date.**

Item	Amount Required	Unit
PROTEINS		
bacon		kg
prawns		kg
scallops		kg



Item	Amount Required	Unit
PRODUCE		
apples		ea
asparagus		lb
beets		lb
blueberries (frozen)		kg
bunch spinach		bu
butternut squash (small piece)		lb
cabbage (green)		lb
carrots		lb
cauliflower		ea
celery ribs		bu
cucumber		ea
eggplant, Japanese		lb
fennel		ea
garlic, whole		lb
ginger		lb
green beans		lb
jalapeño peppers		lb
kiwi		ea
leek		lb
lemons		ea
lettuce		ea



Item	Amount Required	Unit
PRODUCE, cont.		
lime		ea
mango		ea
mushrooms, shiitake		lb
mushrooms, white button		lb
onions		lb
oranges		ea
pears		ea
pepper (red, green and yellow)		lb
pineapple		ea
potatoes (all purpose)		lb
raspberries, frozen		kg
red cabbage		lb
shallots		lb
squash		lb
strawberries		kg
tomato (Cherry)		lb
tomatoes (Roma)		lb
turnip		lb
yams		lb
zucchini		lb



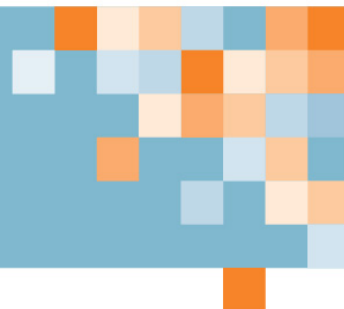
Item	Amount Required	Unit
DAIRY		
butter unsalted		lbs
cheese - Blue		kg
cheese - Cheddar		kg
cheese - Emmental		kg
cheese - Parmesan grated		kg
cream (light)		L
cream (whipping)		L
eggs (large)		ea
goat cheese		kg
milk (2%)		L
sour cream		L
yogurt		L
STOCKS & SAUCES		
brown stock		L
chicken stock		L
espagnole / demi-glace		L
vegetable stock		L
fish stock		L
HERBS FRESH		
basil		lb
chives		bu



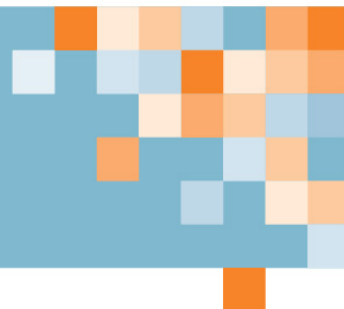
Item	Amount Required	Unit
HERBS FRESH, cont.		
cilantro		bu
mint		lb
parsley		bu
rosemary		lb
tarragon		lb
thyme		lb
HERBS/SPICES - DRY		
assorted dry herbs/spices		
OILS		
canola		L
olive		L
sesame		L
VINEGARS		
apple cider vinegar		L
balsamic		L
rice		L
wine (red)		L
wine (white)		L
LIQUOR		
brandy		L
Madeira		L
wine (red)		L
wine (white)		L



Item	Amount Required	Unit
DRY GOODS		
almond paste		kg
almonds – slivered		kg
almonds (blanched whole)		kg
apricot glaze		kg
apricot jam		kg
baking powder		kg
baking soda		kg
barley		kg
bread crumb		kg
capers		ml
chocolate chips		kg
cocoa powder		kg
coconut milk		L
coconut, medium		kg
cornmeal		kg
cornstarch		kg
couverture (dark)		kg
couverture (white)		kg
cranberries (dried)		kg
cream of tartar		kg
dijon (grainy)		L



Item	Amount Required	Unit
DRY GOODS, cont.		
dijon (regular)		L
espresso, regular		kg
filo pastry		kg
flour (all purpose)		kg
flour (bread)		kg
flour (pastry/cake)		kg
gelatin leaves		ea
green tea		bags
hazelnuts (whole)		kg
honey liquid		kg
horseradish, prepared		L
icing sugar		kg
lentils, green		kg
maple syrup		L
mayonnaise		L
nori		ea
oats, rolled		kg
olives (black)		kg
olives (green)		kg



Item	Amount Required	Unit
DRY GOODS, cont.		
orzo		kg
panko crumbs		kg
raisins		kg
rice – long grain		kg
rice (arborio)		kg
rice (converted)		kg
rice (short grain)		kg
rice noodles		kg
sambal oelek		L
soy sauce		L
sugar (brown)		kg
sugar (white)		kg
sundried tomatoes		kg
Tabasco		ea (142 ml)
tomato paste		ea
vanilla extract (imitation)		L
wasabi powder		kg
wonton wrappers		pkg (50)
Worcestershire sauce		L
yeast (dry)		kg

GRADING SCALE for PROFESSIONAL COOK PRACTICAL ASSESSMENTS

Level 1 Level 2 Level 3

Critical Factors	Excellent	Good	Satisfactory	Borderline	Unacceptable
Accompaniments	<ul style="list-style-type: none"> Complement and enhance main item No improvements suggested 	<ul style="list-style-type: none"> Complement main item Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Quality acceptable, but does not complement main item Some adjustments recommended but not critical 	<ul style="list-style-type: none"> Quality lacking, but still servable Adjustments definitely needed 	<ul style="list-style-type: none"> Detracts from other items on plate Item would be sent back
Balance	<ul style="list-style-type: none"> Perfect balance between items on plate No improvements suggested 	<ul style="list-style-type: none"> Good balance between items on plate Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Overall balance between items on plate acceptable. Minor number of components on plate need adjustment 	<ul style="list-style-type: none"> Major components on plate are slightly tough or too firm or soft, but still servable 	<ul style="list-style-type: none"> Some products on plate inedible Unpleasant texture, would be sent back
Baking (Colour)	<ul style="list-style-type: none"> Perfectly even colour and sheen No improvements suggested 	<ul style="list-style-type: none"> Even colour Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Mostly even colour Minor adjustments are recommended 	<ul style="list-style-type: none"> Pale or dark, but not under done or burnt Adjustments definitely needed 	<ul style="list-style-type: none"> Burnt or extremely pale Not sellable or edible
Baking (Size/Shape)	<ul style="list-style-type: none"> Perfect size and shape, as per recipe No improvements suggested 	<ul style="list-style-type: none"> Even size and shape May be slightly larger or smaller than recipe yield 	<ul style="list-style-type: none"> Slightly inconsistent size and shape Within range of recipe yield 	<ul style="list-style-type: none"> Uneven size and shape Still within servable range 	<ul style="list-style-type: none"> Shape and size unacceptable Too small or large to serve
Consistency (Soup)	<ul style="list-style-type: none"> Perfect texture and viscosity Degreased perfectly Ideal amount and quality of garnish No improvements suggested 	<ul style="list-style-type: none"> Overall good texture and viscosity Mostly degreased, is suitable Reasonable amount of garnish; garnish good quality Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Texture or viscosity needs adjustment Degreased somewhat, could use a little more. Lacking or too much garnish, but garnish still good quality 	<ul style="list-style-type: none"> Texture and viscosity definitely needs adjustment Marginally degreased, Garnish lacking or of poor quality, but still servable 	<ul style="list-style-type: none"> Unpleasant texture or viscosity Degreased poorly or not at all Garnish inedible Would be sent back
Cooking Technique	<ul style="list-style-type: none"> Cooking techniques demonstrated properly Regular monitoring of food with superior results 	<ul style="list-style-type: none"> Cooking techniques demonstrated properly Regular monitoring of food with expected results 	<ul style="list-style-type: none"> Cooking techniques generally demonstrated properly, but may lack production speed Occasional monitoring of food with small minor errors in results 	<ul style="list-style-type: none"> Cooking techniques not always demonstrated properly, or lacking production speed Food not monitored while cooking, but still results in a servable product 	<ul style="list-style-type: none"> Techniques not demonstrated or demonstrated incorrectly with major faults in outcome Food not monitored while cooking resulting in a non-servable product
Doneness	<ul style="list-style-type: none"> All components cooked perfectly No improvements suggested 	<ul style="list-style-type: none"> Most components cooked to ideal doneness Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Minor components slightly over or undercooked Some adjustments are recommended, but not critical 	<ul style="list-style-type: none"> Major components somewhat over or undercooked, but still moist and tender Adjustments definitely needed 	<ul style="list-style-type: none"> Items extremely over or undercooked Item would be sent back Food safety concern with doneness

Note: Any *Borderline* or *Unacceptable* mark selected for a *Critical Factor* **will not be** included when calculating the final mark.

GRADING SCALE for PROFESSIONAL COOK PRACTICAL ASSESSMENTS

Level 1 Level 2 Level 3

Critical Factors	Excellent	Good	Satisfactory	Borderline	Unacceptable
Organization	<ul style="list-style-type: none"> Well-constructed work plan Organized station, no clutter Timelines accurate and followed 	<ul style="list-style-type: none"> Well-constructed work plan Organized station, minimal clutter Timelines mostly accurate and followed 	<ul style="list-style-type: none"> Basic work plan Generally organized station, some clutter Timelines somewhat accurate and followed 	<ul style="list-style-type: none"> No work plan Some disorganization and clutter on station Timelines not followed, but tasks still completed within required parameters 	<ul style="list-style-type: none"> No work plan Completely disorganized station and loss of composure
Presentation / Menu Requirements Met	<ul style="list-style-type: none"> Presented appropriately Portion sizes perfect Menu requirements accurately met Ideal balance of shapes and colours No improvements suggested 	<ul style="list-style-type: none"> Plate attractively presented Portion size within recommended range Menu requirements mostly met Range of shapes and colours Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Plates clean, not sloppy Portion sizes need some adjustment, but minor Menu requirements are just met May be lacking some colour Some minor adjustments are recommended 	<ul style="list-style-type: none"> Plates lacking visual interest or colour Portion sizes too large or small Menu requirements under acceptable level. Somewhat difficult to eat 	<ul style="list-style-type: none"> Extremely sloppy plates Unappealing colour (grey, burnt, etc.) Portion sizes far too large or small Menu requirements not evident at all
Protein	<ul style="list-style-type: none"> Perfect doneness and tenderness No improvements suggested 	<ul style="list-style-type: none"> Doneness close to accurate, but not perfect Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Slightly over or undercooked Some adjustments are recommended but not critical 	<ul style="list-style-type: none"> Somewhat over or undercooked, but still moist and tender Adjustments definitely needed 	<ul style="list-style-type: none"> Extremely over or undercooked Plate would be sent back
Safety	<ul style="list-style-type: none"> Exceptional safety practices Calm and organized throughout the day Any hazards addressed immediately 	<ul style="list-style-type: none"> Strong safety practices Calm and organized throughout the day Any hazards addressed in a timely manner 	<ul style="list-style-type: none"> Generally strong safety practices Generally calm and organized throughout the day Any hazards addressed, but not always in the timeliest manner 	<ul style="list-style-type: none"> Some questionable safety practices or minor infractions No major safety risks or hazards Any hazards addressed, but not always in the timeliest manner 	<ul style="list-style-type: none"> Questionable safety practices Major safety risk or hazard Hazards not addressed
Sanitation	<ul style="list-style-type: none"> Exceptional sanitation practices No errors of any kind All food stored and handled appropriately 	<ul style="list-style-type: none"> Consistent sanitation practices Occasional minor errors, but not presenting any risk All food stored and handled appropriately 	<ul style="list-style-type: none"> Consistent sanitation practices Occasional minor errors, but not presenting any risk Most food stored and handled appropriately, but any errors not to the point of presenting risk 	<ul style="list-style-type: none"> Inconsistent sanitation practices Occasional errors, but not presenting any risk Most food stored and handled appropriately, but any errors not to the point of presenting risk 	<ul style="list-style-type: none"> Poor sanitation practices Major food safety risk or hazard Food cross contaminated and not servable
Sauce	<ul style="list-style-type: none"> Exceptional body and texture Complements and enhances main item No improvements suggested 	<ul style="list-style-type: none"> Good body and texture Complements main item Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Reasonable body and texture Marginally complements main item Some adjustments are recommended, but not critical 	<ul style="list-style-type: none"> Quality lacking, but still servable Does not complement main item Adjustments definitely needed 	<ul style="list-style-type: none"> Detracts from other items on plate Plate would be sent back

Note: Any *Borderline* or *Unacceptable* mark selected for a *Critical Factor* **will not be** included when calculating the final mark.

GRADING SCALE for PROFESSIONAL COOK PRACTICAL ASSESSMENTS

Level 1 Level 2 Level 3

Critical Factors	Excellent	Good	Satisfactory	Borderline	Unacceptable
Starch	<ul style="list-style-type: none"> Perfect doneness and texture Complements and enhances main item No improvements suggested 	<ul style="list-style-type: none"> Slightly over or undercooked Texture not quite perfect Complements main item Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Slightly over or undercooked Texture needs adjustments Marginally complements main item Some adjustments are recommended, but not critical 	<ul style="list-style-type: none"> Somewhat over or undercooked Quality lacking, but still servable Does not complement main item Adjustments definitely needed 	<ul style="list-style-type: none"> Extremely over or undercooked Detracts from other items on plate Plate would be sent back
Taste	<ul style="list-style-type: none"> Outstanding flavour No improvements suggested 	<ul style="list-style-type: none"> Overall pleasant flavour Minor improvements suggested 	<ul style="list-style-type: none"> Flavour needs some enhancement Neutral flavour; somewhat bland 	<ul style="list-style-type: none"> Highly over or under seasoned, but not to the extent that it would be sent back Too spicy or salty for some tastes 	<ul style="list-style-type: none"> Far over or under seasoned Unpleasant flavour or smell
Technical Skills	<ul style="list-style-type: none"> Higher level of skill for program level Accurate and even knife work Efficient use of ingredients 	<ul style="list-style-type: none"> Expected level of skill for program level Accurate and even knife work Efficient use of ingredients 	<ul style="list-style-type: none"> Average level of skill for program level Mostly accurate and even knife work, but may lack production speed Generally good use of ingredients, but some waste 	<ul style="list-style-type: none"> Below average level of skill for program level Some inaccurate or uneven knife work; may lack production speed Minor errors in recipe outcome or excessive waste 	<ul style="list-style-type: none"> Skills not demonstrated or very poor skill level demonstrated Major errors in recipe outcome or extreme waste
Temperature	<ul style="list-style-type: none"> All food items on plate at ideal temperature Serving dishes at appropriate temperature (hot plates for hot food, cold plates for cold food) 	<ul style="list-style-type: none"> Food on plate at appropriate temperature Serving dishes may need minor adjustments to temperature (too hot or cold) 	<ul style="list-style-type: none"> Food on plate mostly at adequate temperature Serving dishes do need minor adjustments to temperature 	<ul style="list-style-type: none"> Food a bit too cool or warm Hot food on cold dishes; cold food on hot dishes Adjustments definitely needed 	<ul style="list-style-type: none"> Food served at incorrect temperature Plates too hot to touch
Texture	<ul style="list-style-type: none"> Perfect texture and balance between items on plate No improvements suggested 	<ul style="list-style-type: none"> Overall good texture of major components Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Minor number of components on the plate need adjustments Some minor adjustments are recommended 	<ul style="list-style-type: none"> Major components on the plate slightly tough or too firm or soft, but still servable 	<ul style="list-style-type: none"> Some products on plate inedible Unpleasant texture, would be sent back
Timing	<ul style="list-style-type: none"> Items presented in menu order and within 5 minutes of candidate work plan 	<ul style="list-style-type: none"> Items presented in menu order and within 30 minutes of candidate work plan 	<ul style="list-style-type: none"> Items presented in menu order; more than 30 minutes of candidate work plan, but within 2 hour time limit 	<ul style="list-style-type: none"> Item(s) presented during the 30 minute overtime Loses the Critical Factor for Timing 	<ul style="list-style-type: none"> Item(s) presented after the 30 minute overtime, or not presented at all
Vegetables	<ul style="list-style-type: none"> Perfect doneness, colour and tenderness Complements and enhances main item All cuts meet the specifications No improvements suggested 	<ul style="list-style-type: none"> Slightly over or undercooked Complements main item Most cuts meet the specifications Some minor adjustments may be recommended 	<ul style="list-style-type: none"> Somewhat over or undercooked Marginally complements main item Some cuts done to specifications Some adjustments are recommended, but not critical 	<ul style="list-style-type: none"> Over or undercooked Quality lacking, but still servable Very few cuts made to specifications Adjustments definitely needed 	<ul style="list-style-type: none"> Extremely over or undercooked Not cut to specifications Detracts from other items on plate Plate would be sent back

Note: Any *Borderline* or *Unacceptable* mark selected for a *Critical Factor* **will not be** included when calculating the final mark.