SALAD PREPARATION PROJECT

Group Number: _____ Period #: _____

Salad Type: _____ Salad Name: _____

	Excellent	Very Good	Good	Fair	Poor		Score	Comments
INFORMATION Cover Page Recipes Shopping List Equipment and Tool List							20	
APPERANCE Professional Well Groomed							/5	
SAFETY AND SANITATION Safe use of tools/equipment Sanitation principals followed							/10	
FOOD PREPARATION Followed recipe directions Used proper measuring skills Used proper knife skills							/10	
ORGANIZATION Use of time, space, and equipment Neat work area during preparation and at time of conclusion							/20	
FOOD PRESENTAION Natural/appetizing appearance Creative arrangement							/5	
TASTE AND VARIETY Contrast/Variety/Shape Texture/Color Pleasant flavors Complimentary dressing							/30	