6. Evaluation list for the discipline 1.

Remark : all stated points are the maximum. For ex. If it says 4 that means 0 - 4.

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| --- | --- | --- | --- | --- |
| 1. Element of evaluation | POINTS | What is evaluated? ? | POINTS  Max 28 | POINTS |
| HIGYENE | 12 | Personal higyene  Appearance,uniform,hands, bad habits (tasting with fingers, snoring, sneezing  Workspace higyene :  Floor, working tables, sink, dishes, utensils….  Food higyene.  Food handling and cleaning, HACCP application | 4  4  4 |  |
| PREPARATION | 16 | Rational use of preparation time :planning and efficiency,work flow, use of the ingredients from the basket, quality of the menus  Communication with the waiter, with the jury | 4  4  4  4 |  |

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| MODULE 1: COLD SIDE DISH |  | Max 16 | POINTS |
| Presentation 4  Taste and composition 11 | The food meets with the criteria „sustainable development“  Cleanliness of the plates without fingerprints  Visual orderliness (colors, composition, creativity)  Correct proportions of ingredients  Consistency of taste  Preparation complexity | 2  1  1  2  4  6 |  |
| MODULE 2 : SOUPS |  | Max 15 |  |
| Presentation 4  Taste and composition 11 | The food meets with the criteria „sustainable development“  Cleanliness of the plates without fingerprints  Visual orderliness (colors, composition, creativity)  Correct proportions of ingredients  Texture  consistency of taste  Preparation complexity | 2  1  1  2  2  2  5 |  |
| MODULE 3 : MAIN DISH |  | Max 14 |  |
| Presentation 11  Taste and composition 16 | The food meets with the criteria „sustainable development“  Cleanliness of the plates without fingerprints  Visual orderliness ( colors, composition, creativity)  Correct proportions of ingredients  Texture  Consistency of taste  Preparation complexity | 5  3  3  4  2  4  6 |  |
| MODULE 4 : DESSERT |  | Max 14 |  |
|  | The food meets with the criteria „ sustainable development“  Cleanliness of the plates without fingerprints  Visual orderliness ( colors, composition, creativity)  Correct proportions of ingredients  Texture  Consistency of taste  Preparation complexity | 2  1  1  2  2  2  4 |  |

TOTAL POINTS A+M1+M2+M3+M4 100

Member fo the jury ..............................

President of the jury..............................