

**Assessment & time on task:** Produce and present a complete & menu ready pork tenderloin / loin, all within a half hour.

<b>Level</b> <b>Criteria</b>	<b>4</b> Excellent	<b>3</b> Good	<b>2</b> Fair	<b>1</b> Poor	<b>0</b> Insufficient	<b>Score</b>
Tools used for fabrication & Removal of chain	Scimitar or Boning knife was used to fabricate the meat Complete removal of chain with no visible slashing of loin	Complete removal of chain with minimal slashing of loin	In appropriate tool was used to fabricate the meat Complete removal of chain with minor slashing of loin	In appropriate tool was used to fabricate the meat Complete removal of chain with extreme slashing of loin	Parameters not met	/4
Removal of silver skin	Complete removal of silver skin with no discernible gouging of loin	Complete removal of silver skin with minimal gouging of loin	Complete removal of silver skin with minor gouging of loin	Complete removal of silver skin with extreme gouging of loin	Parameters not met	/4
Removal of fatty tissue on underside of loin	Complete removal of fatty tissue with no discernible loss of loin meat	Complete removal of fatty tissue with minimal loss of loin meat	Complete removal of fatty tissue with some loss of loin meat	Complete removal of fatty tissue with extreme loss of loin meat	Parameters not met	/4
Trimming from chain	Proper removal of all useable meat		Partial removal of all useable meat		Parameters not met	/4
Yield of saleable portion	Saleable portion to have a yield of 80% or more	Saleable portion to have a yield of between 70% and 79%	Saleable portion to have a yield of between 60% and 69%		Parameters not met	
<b>Total</b>						<b>/16</b>