

**Assessment task: Preparing Consommé/Kitchen Evaluation**

<b>Level</b>	<b>4</b> Excellent	<b>3</b> Good	<b>2</b> Fair	<b>1</b> Poor	<b>0</b> Insufficient	<b>Score</b>
<b>Criteria</b>						
Knife Skills	Excellent knife skills, does possess the knife skills required for this preparation	Overall acceptable knife skills; as expected for a working chef	More than 30% of the knife cuts are irregular and inconsistent	No demonstration of appropriate knife skills seen during the preparation.	Parameters not met	/2
Clear Meat - Protein preparation	The appropriate protein cut is prepared: - using proper butchery skills, - using properly cleaned & trimmed pieces - using proper health & safety considerations (on ice)	Ground protein is appropriately prepared, however one of the three criteria missing	Ground protein is appropriately prepared, however two of the three criteria missing	Ground protein is appropriately prepared, however all of the three criteria are sub-standard	Parameters not met	/3
Clear Meat -Acid	Appropriate choice and amount of acid (tomato, citrus juice, wine, etc.) is used for the respective consommé	Appropriate choice, but not the amount of acid (tomato, citrus juice, wine, etc.) is used		Acid used, but not the best choice for the respective consommé	Parameters not met	/3
Clear Meat -Mirepoix -Sachet	Appropriate choice, amount, and cut of mirepoix used Appropriate sachet is used	Appropriate choice but not the correct amount used. Appropriate sachet is used	Appropriate choice but not the correct amount or cut used. No sachet used	Mirepoix used, but not the best choice for the respective consommé. No sachet used	Parameters not met	/3
Clear Meat -Egg whites	Appropriate amount of egg whites used. Egg Whites are correctly separated and are clean	Appropriate amount of egg white used, but eggs whites are incorrectly separated. Egg whites are not clean (shells, yolks, etc.)		Egg whites are used, but not the appropriate amount. Egg whites are properly separated, but are not clean (shells, egg yolk, etc.)	Parameters not met	/3
Clear Meat -Blooming	Cold clear meat is mixed with cold stock and bloomed (min. 15 minutes) before simmering	Cold clear meat is mixed with cold stock, but not bloomed		Clear Meat is not cold but mixed with stock.	Parameters not met	/4
Creating the raft	Bring consommé to a gentle simmer without boiling. Creating the raft without breaking. Stir occasionally and baste as necessary	Bring consommé to a high simmer, Simmer after boiling. Creating the raft without breaking. Stir occasionally and baste as necessary.	Consommé comes to a boil. Raft is broken but holds enough to clarify. Stir occasionally and baste as necessary.	Consommé boils. Raft breaks but holds enough to clarify.	Parameters not met	/4
<b>Total</b>						<b>/22</b>