

Assessment task: Dessert Kitchen Marking						
Criteria \ Level	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient	Score
Pastry	Ingredients prepared with excellent skills (appropriate Procedure).	Ingredients prepared with good skills. (appropriate Procedure).	Ingredients prepared with satisfactory skills. (Procedure is questionable).	Ingredients prepared with inadequate skills. (Shows a lack of understanding procedure)	Parameters not met	/4
Filling	Ingredients prepared with excellent skills (appropriate Procedure).	Ingredients prepared with good skills. (appropriate Procedure).	Ingredients prepared with satisfactory skills. (Procedure is questionable).	Ingredients prepared with inadequate skills. (Shows a lack of understanding procedure)	Parameters not met	/4
Piping Skills	Very fine work demonstrating advanced skill level	Techniques demonstrate intermediate skill level	Techniques demonstrate introductory skill level	Technique reveals obvious lack of skill sets	Parameters not met	/4
Organizational skills	Displayed excellent organizational skills during the preparation of Dessert. All food items was properly labelled & refrigerated when done	Displayed good organizational skills during the preparation of Dessert. All food items refrigerated when done	Displayed satisfactory organizational skills during the preparation of Dessert. All food items were improperly labelled & food was out of temp for sometime	Displayed poor organizational skills during the preparation of Dessert. None of the items were refrigerated or labelled	Parameters not Met	/4
Total						/16