

Assessment & time on task: Produce a fresh pasta product / item						
Criteria \ Level	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient	Score
Texture	Smooth, and free of air bubbles.	Smooth and intact but chewy with appropriate seasoning	Granular and chewy, but intact with appropriate seasoning	Gritty sandy texture, air bubbles, chewy, broken pieces of product with inappropriate seasoning	Parameters not met	/4
Appearance	Color is consistent with intended use, Size and shape is appropriate for desired use.	Color is subdued but applicable with product. Size is appropriate for desired use.	Color is undesirable, unappealing and not consistent with product. Size is appropriate for desired use.	Color is grey, unappetizing, size is inappropriate for desired use.	Parameters not met	/4
Procedure	Temperature is maintained throughout process. Proper Sanitation, free from cross contamination. Proper methodology used. Dough rested before using.	Temperature is maintained throughout process. Proper Sanitation, free from cross contamination. Proper methodology used, with minor omissions. Dough rested before using	Temperature is not maintained throughout process. Proper Sanitation, free from cross contamination. Improper methodology used. Dough not rested enough before using.	Improper sanitation, cross contamination. Improper methodology used. Dough not rested at all before using.	Parameters not met	/4
Total						/12