

## Assessment task: Sauce Making

Level Criteria	4 Excellent	3 Good	2 Fair	1 Poor	0 Insufficient	Score
Sauce ingredients (vegetables, herbs, flavouring agents, etc.) preparation	Sauce ingredients prepared with excellent skills (appropriate size).	Sauce ingredients prepared with very good skills.	Sauce ingredients prepared with satisfactory skills.	Sauce ingredients prepared with acceptable skills.	Parameters not met	/4
Sauce ingredients (liquids, stocks, etc.)	Sauce liquids appropriately used, reduced, enhanced, flavoured etc.	Sauce liquid ingredients minimally used, reduced, enhanced, flavoured, etc.	Sauce liquid ingredients used but not reduced, enhanced, flavoured	Sauce liquids not used at all	Parameters not met	/4
Sauce Ingredients -Thickening agents	Appropriate choice and amount used. Appropriate sachet/flavouring agent is used.	Appropriate choice but not the correct amount used. Appropriate sachet /flavouring agent is used.	Appropriate choice but not the correct amount used. No sachet/flavouring used.	Thickening agent used, but not the best choice for the respective sauce No sachet/flavouring agent used.	Parameters not met	/4
Sauce Quality -Starchiness	Thickening agent is cooked out completely.	Thickening agent is cooked, but not completely.	Thickening agent is undercooked.	Thickening agent is raw.	Parameters not met	/4
Sauce Quality -Sheen	Visible sheen or shine – not dull in appearance	Slight sheen or shine – not dull in appearance.	Minimal sheen or shine – dull in appearance	No sheen or shine apparent–dull in appearance.	Parameters not met	/4
Sauce Quality -Texture	Very smooth in texture – no lumps	Smooth in texture – no lumps	Almost smooth in texture – few small lumps	Not smooth in texture at all – very lumpy	Parameters not met	/4
Sauce Quality -Flavour	Excellent flavour - Very palatable - Sauce complements dish perfectly	Good flavour - Palatable - Sauce pairs well with dish - Good flavour profile	Acceptable flavour - Does not distract from dish profile - Lacks finishing profile	Over or underwhelming in flavour – strong visible flavour notes or lacking in desired flavour profiles	Parameters not met	/4
Sauce Qualities -Thickness	Sauce is thin enough to flow, but thick enough to cling	Sauce is slightly thin and flows a bit, or is slightly too thick	Sauce is a too thin and flows too much, or is too thick	Sauce is very thin and, or is too thick and clings too much	Parameters not met	/4
Total						/32

Monika's general comments:

- I think that some of the categories overlap too much (that means you end up evaluating the same thing more than one time or the clarity of what is being evaluated is not clear).
- I recommend adding a weighting column so that you can adjust criteria according to how much importance they carry (if they're not all equal)
- I suggest fleshing out the Insufficient category for these particular examples so that the reason for the grade is extremely clear
- Feel free to leave an area on a rubric blacked out - if someone either does it or doesn't, you don't necessarily have to assign gradients in between.

I've thrown together a proposal for you to review - please see below. As a non-subject-matter-expert, I may not have the descriptions or specific criteria correct or complete, but I'm hoping it will give you an idea of what might be a way to combine all of the elements you indicated in the original draft into something a bit more specific. Let me know your thoughts!

Monika

**Assessment task: Produce a sauce that compliments the protein served**

<b>Level Criteria</b>	<b>4 Excellent</b>	<b>3 Good</b>	<b>2 Fair</b>	<b>1 Poor</b>	<b>0 Insufficient</b>	<b>Weight</b>	<b>Score</b>
Appearance	Sauce has a soft (not dull) sheen Colour of sauce does not detract from the dish		Sauce has slightly too little sheen (is slightly dull) and/or color slightly detracts from dish	Sauce has no sheen - is dull in appearance and/or color detracts from dish	Appearance of sauce makes dish unappealing	x1	/4
Aroma	Sauce aroma is appetizing and inviting, and enhances the dish's profile		Sauce lacks discernable aroma	Sauce aroma detracts from the dish	Aroma of sauce overwhelms dish and makes it unappealing	x1	/4
Texture	Sauce is smooth, without lumps or graininess	Sauce is almost completely smooth	Sauce contains some minor lumps or graininess	Sauce is lumpy and/or grainy	Sauce texture makes dish unappetizing or inedible	x1	/4
Consistency	Viscosity of sauce is perfect for its intended application	Viscosity of sauce is very good for its intended application	Sauce is slightly too runny OR Sauce is slightly too thick	Sauce is too runny OR sauce is too thick	Consistency of sauce makes dish unappetizing or inedible	x1	/4
Flavour balance	Flavours are balanced - no ingredient overwhelms or dominates the sauce	Flavours are mostly balanced	Flavour are slightly imbalanced OR Flavour notes are too subtle	Sauce lacks discernable flavour OR Sauce flavour detracts from the dish	Sauce's lack of balanced flavour overwhelms dish and/or makes it inedible	x1	/4
Quality of ingredients	All discernable ingredients taste fresh and of high quality		Discernable sauce ingredients are acceptable but not of highest freshness and/or quality	Freshness and/or quality of ingredients detracts noticeably from sauce	Quality of sauce ingredients make dish inedible	x1	/4
Amount of sauce	Enough sauce is provided		The dish includes slightly too much or too little sauce	Much too little sauce is provided OR the quantity of sauce overwhelms the dish	No sauce provided	x1	/4
Pairing to dish	Sauce enhances the dish	Sauce compliments the dish	Sauce slightly detracts from dish OR sauce is immaterial to dish	Sauce detracts from dish OR sauce choice is not appropriate for dish	Sauce makes dish inedible	x1	/4
<b>Total</b>							<b>/</b>